

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

PRESCO PICKLING SALT

BOARS HEAD SUPER SEASONINGS

PRESCO PICKLING SALT

BOARS HEAD SUPER SEASONINGS

PRESCO PICKLING SALT

BOARS HEAD SUPER SEASONINGS

PRESCO PICKLING SALT

BOARS HEAD SUPER SEASONINGS

PRESCO PICKLING SALT

BOARS HEAD SUPER SEASONINGS

Taste Appeal at its best



presco products

PRESERVATIVE MANUFACTURING COMPANY, Flemington, N. J.



How SAFE and SANITARY

can sausage
machinery get?



COOL CUTTING GRINDERS—Machined feed screw and finely finished rifled cylinder assure clean cutting . . . eliminate mashing or backup. Equipped with smooth-working helical gears and massive Timken bearing. Ruggedly constructed. Capacities from 1,000 to 15,000 pounds per hour.

Buffalo QUALITY SAUSAGE MACHINERY

for more than 80 years

For more than 80 years our "Buffalo" design engineers have set the pace in originating improvements that add to safety and sanitation in sausage-making operations. This record of progress goes on and on. It has no stopping point. In buying Buffalo equipment you profit from all these ideas that have been proved better—in safety, sanitation, and product quality.

John E. Smith's Sons Co.

50 BROADWAY BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



ASK FOR OUR LATEST CATALOGS

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- ☐ Silent Cutter
- ☐ Grinder
- ☐ Mixer
- ☐ Stuffer
- ☐ Head Cheese Cutter
- ☐ Casing Applier
- ☐ Pork Fat Cuber
- ☐ Smoke Master
- ☐ Combination of Special Purpose Equipment

Name _____
Company _____
Address _____
City and State _____

from berries
to taste buds



Pepperoyal®

DELIVERS TRUE PEPPER FLAVOR

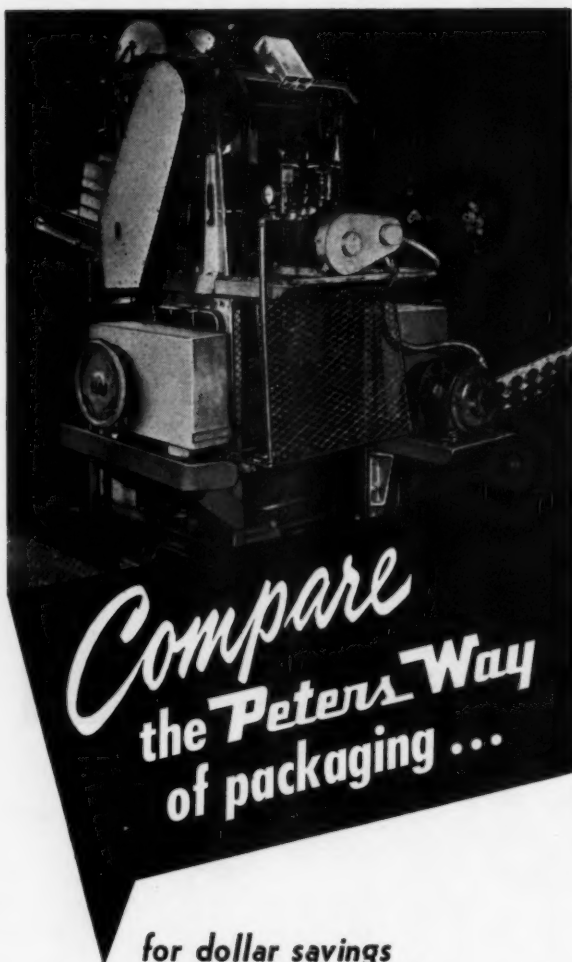
It's Solublized! PEPPER ROYAL isn't just another pepper product. Users know it is unexcelled for true pepper flavor! The marvelous quality which makes PEPPER ROYAL so distinctive is that of *penetrating and blending uniformly* with ingredients in your product. • To achieve that result for you, Griffith extracts true pepper flavor from prime quality black pepper. Then, under laboratory control, converts it into PEPPER ROYAL—minute flavor-globules that disperse easily and blend thoroughly. *It's Solublized!* • Alone, or as one spice in a Griffith *Solublized Seasoning Formula*, PEPPER ROYAL delivers true pepper flavor to the delight of your customers. Discover the advantages . . . order PEPPER ROYAL today.

* "Solublized" means quality and flavor control in seasonings—just as "Flash Fused" means definite control in curing. Use "flash-fused" PRAGUE POWDER, too!

The
GRIFFITH
LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.



for dollar savings

... for time savings

... for neater, more

appealing packages

Lard and shortening packers know from long experience that packaging the Peters-Way means many important savings. Through day-in, day-out use ... over the years ... Peters forming and lining and Peters folding and closing machines proved their efficiency and economy ... over any other equipment on the market.

There's a Peters machine to handle your exact requirements ... determined by your capacity, schedules ... and budget. And Peters Machinery Company is near at hand to give you efficient factory service, all-ways.

Write or phone Peters ... or send carton samples for specific recommendations.

Valuable Booklet Available

This 8-page, illustrated, informative booklet tells you more about the Peters Way ... and about Peters machinery. Write for your free copy today.

Peters

4704 Ravenswood Avenue • Chicago 40, Illinois

THE NATIONAL

Provisioner

VOLUME 126

MARCH 22, 1952

NUMBER 12

Contents

OPS to Decontrol Some Items.....	17
Issue Horsemeat Regulation.....	17
New Kitchen Result of Long-Range Plans	18
Meat Men Demand End of Controls.....	22
Salganik Builds New Plant.....	24
Up and Down the Meat Trail.....	27
Jarvis Addresses Livestock Group.....	32
Flashes on Suppliers.....	37
A Page of Plant Operations.....	40
Classified Advertising	62

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. McGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
C. B. HEINEMANN, JR., Washington Representative,
740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH Itchall 4-3380

HARVEY W. WERNECKE, Vice President and
Sales Manager

FRANK N. DAVIS
ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative,
18 E. 41st St. (17) Tel. LExington 2-9092,
2-9093

Los Angeles: DUNCAN A. SCOTT & CO., 2978
Wilshire Blvd. Tel. DUnkirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills
Building (4). Tel. GArfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
E. O. CILLIS, Vice President
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

Modern meat packages must do more than just protect your product. Shoppers want to see the meat they buy. Look-Pak is actually a protective showcase.


Link sausage, wieners, sausage meats are clearly visible. Brand name, price spot, product identification printed directly on paperboard band in brilliant, undistorted color combinations. Clean appearance and rigid feel of Look-Pak gives customer sense of cleanliness and quality.

Shows off your brand!



Marathon
Look-Pak
merchandises meat

Shows off your product!

Look-Pak is designed and engineered to give you faster production and greater economy! See your Marathon sales representative or write Marathon Corporation, Menasha, Wisconsin. 

Visit Marathon's NIMPA Exhibit, Booths 65, 66, 67
Hotel Sherman, Chicago, April 28, 29, 30th

 **Marathon**
packaging that sells food

Keep your meats at their sales-best

with

GEBHARDTS

CONTROLLED REFRIGERATION SYSTEMS

Coiling-installed GEBHARDT Cold Air Circulators chill and hold meats and meat products in sales-inviting condition for a longer period of time with the least possible amount of discoloration and costly shrink. GEBHARDTS remove bacteria by thorough washing of the air... provide uniform, controlled low-temperatures... maintain high relative humidities... and eliminate the use of messy brine and troublesome automatic equipment. Let GEBHARDT help you solve your refrigeration problems!

Only **GEBHARDTS**
give you all four:

- CONTROLLED HUMIDITY
- CONTROLLED TEMPERATURE
- CONTROLLED CIRCULATION
- AIR PURIFICATION

GEBHARDTS are fabricated of high-lustre stainless steel to insure sanitation!



ADVANCED ENGINEERING CORPORATION

*Sales and Service
in all Principal Cities*

1802 WEST NORTH AVENUE

MILWAUKEE 5, WISCONSIN

Telephones: FRanklin 4-0569, FRanklin 4-2478



Smells good doesn't it...?

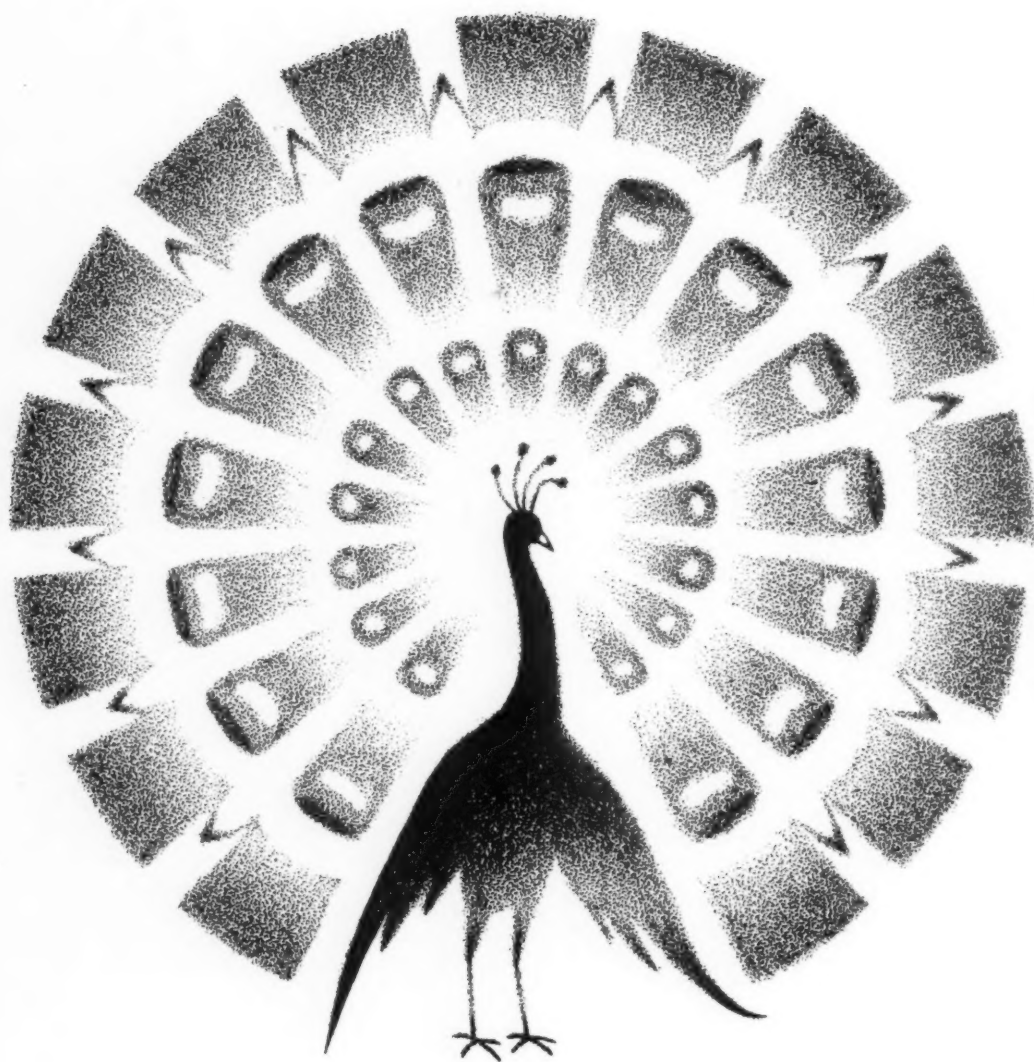
Tastes even better

because they're seasoned with

STANGE
CREAM OF SPICE
SEASONINGS

1952 WM. J. STANGE COMPANY
CHICAGO 12, ILL. • OAKLAND 21, CAL.

also manufacturers of: **PEACOCK BRAND CERTIFIED FOOD COLORS**



The uniformity of Stange Color and dependability of Stange Service are two important reasons why more Peacock Brand Casing Color is used than any other brand.

PEACOCK BRAND CERTIFIED FOOD COLOR

Manufactured by WM. J. STANGE CO.
CHICAGO 12, ILLINOIS OAKLAND 21, CALIFORNIA

for a *Selling* package ask for...

Acetate!

✓ for **WINDOW PACKS**



✓ for **PLAIN WRAPS**



✓ for **PRINTED WRAPS**



Celanese acetate Transparent Film—the "breathing" wrap gives you bacon packages that stand out in the self service case... sell faster because they *always* look better.

Celanese acetate

is always sparkling, crisp and clear
never fogs under refrigeration
won't cockle or wrinkle
makes clean-to-handle packages
is greaseproof, waterproof, fatproof
never goes limp or soggy
retards mold and slime

Ask your supplier to demonstrate the difference acetate makes, or write for additional information. Celanese Corporation of America, Transparent Films Dept. 139-C, 180 Madison Avenue, New York 16, N. Y. In Canada, Canadian Cellulose Products, Ltd., Montreal and Toronto.

Celanese
Acetate

T R A N S P A R E N T F I L M S

*Reg. U. S. Pat. Off.

PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

Write for descriptive folder "K." *With Pre-Treatment.

STAINLESS STEEL COATING

Apply with brush or spray-gun. Unequalled protection for equipment and metal surfaces subject to extreme acid and alkali conditions. Costs less than 4c per square foot. Write us for information.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



DAMP-TEX

THE WET SURFACE ENAMEL

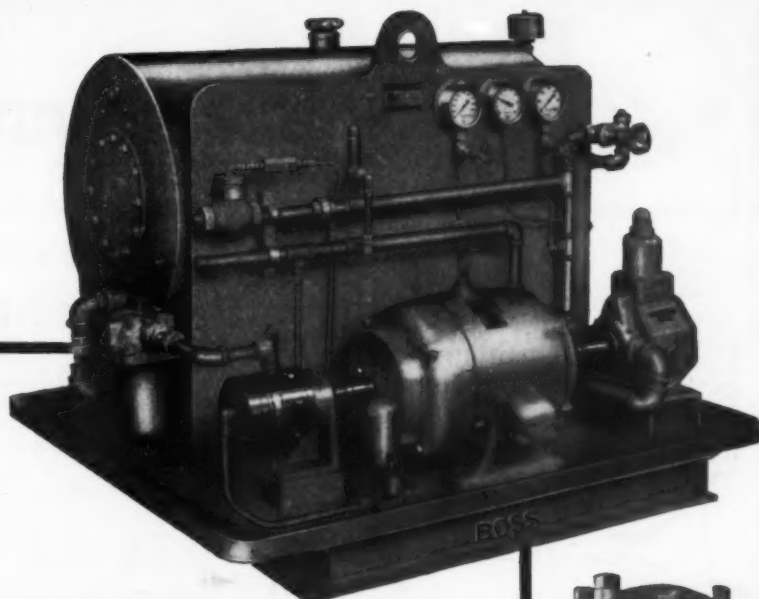
ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

Canadian Manufacturer: Standard Paint & Varnish Co., Windsor, Canada—Canadian Industrial Distributor: G. H. Wood & Co., Ltd., Toronto



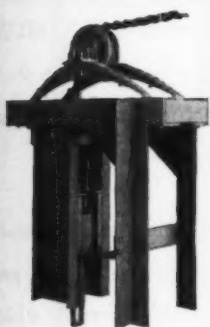
STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

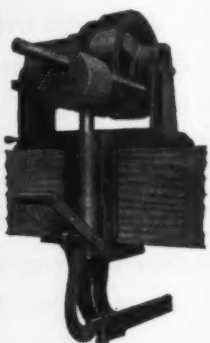
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

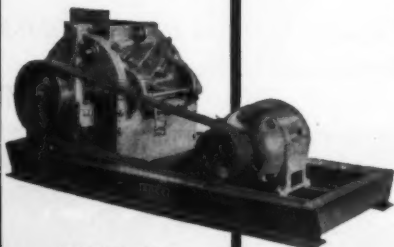
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



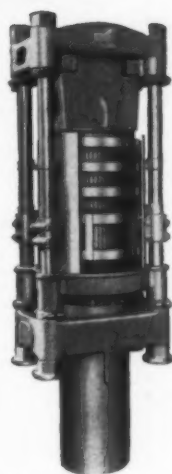
BOSS Automatic Landing Device



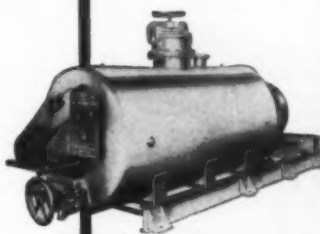
BOSS Friction Carcass Dropper



BOSS Shredder



BOSS Crackling Press



BOSS Pressure Cooker



BOSS Hasher and Washer

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

K-D-M LIQUID IDEAL CURE

**achieves brilliant color
in meat permanently..**

K-D-M is highly efficient in pumping hams; preserves meat's natural bloom and encourages sales through eye and taste appeal.

K-D-M Liquid Ideal Cure assures MAXIMUM PENETRATION quickly and tenderizes more thoroughly than ordinary commercial cures without impairing the fine tissues of the meat.

K-D-M Liquid Ideal Cure combines all necessary nitrates and nitrites with special *levulose* sugars, and other curing ingredients, in a scientific formula which produces that oldentime "down-on-the-farm" flavor.

K-D-M Liquid Ideal Cure extends the normal keeping qualities of meat *more effectively and longer*. This means that meat cured the K-D-M way can be held in the freezer INDEFINITELY without curing after-effects.

Does not form gas in sausage—preserves the casing. And, it is so economical to use—only 4 oz. per 100 pounds of product.

Write today for this valuable guide on the use of K-D-M Liquid Ideal Cure.



KADIEM, INC.

366 W. 15 ST., NEW YORK 11, N. Y.



SYLVANIA CASINGS

*Uniform Capacity...
Uniform Quality!*

*Your
Brand*

Special attention
to individual designs
printed in color



SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 1617 Pennsylvania Blvd., Philadelphia, Pa.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto





Chili is HOT!

Today, chili is a popular item on the family table. Sales of chili have risen 19% in the last three years!

Perhaps you should be packing and featuring this hot item! Are you . . . ?

How about these, too?

There are many others that deserve your attention, too. Canned Beef items, Luncheon Meat, Meat Stews and Hams are among the many canned meats that have shown *big* gains in popularity over the past few years!

By getting in touch with your Canco representative, you can put Canco's research laboratories to work for you advising you on any problems you may have in regard to the packing and processing of meats.

Canco is also ready to aid you in developing recipes and attractive lithographed labels for your products.

Why not call in your Canco representative now?



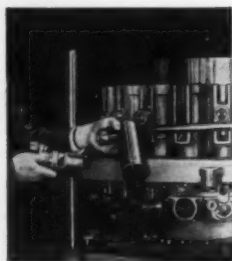
Down go filling costs!

Pfaudler Piston Fillers show big savings for companies packaging liquid to semisolid products.

FAST—Because Pfaudler Piston Fillers deliver high-volume output at top speed, fewer fillers are needed to do the job. Capacities range from 100 to 600 containers (cans or jars) per minute, depending on viscosity of product handled. Result: saving in initial equipment.

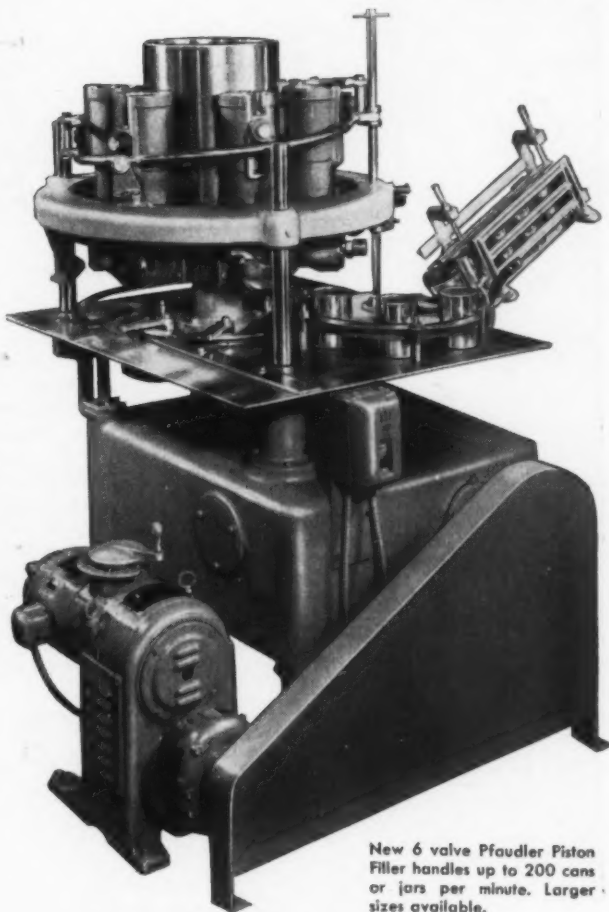
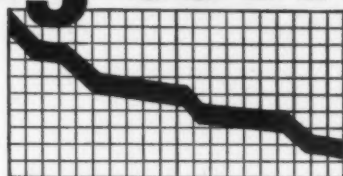
VERSATILE—You can handle a wide variety of products with this machine—potted meats, gravies, heavy or light lubricating oils, syrups, processed cheese, to mention a few. The Pfaudler Piston Filler provides the positive action needed for accuracy of fill. Instantaneous volume adjustment controls accuracy within a fraction of an ounce.

EASY-TO-CLEAN—Hours of costly labor for cleaning are eliminated because both the pistons and self-compensating cut-off valves are removable in one piece by hand. No tools needed. Pfaudler offers this cost-saving feature exclusively! Besides, the Pfaudler "no-can-no-fill" feature protects you against wasteful spillage.



EXCLUSIVE FEATURE

Pistons and self-compensating cut-off valves easily removed by hand for fast, easy cleaning. Saves hours of work, cuts costs.



New 6 valve Pfaudler Piston Filler handles up to 200 cans or jars per minute. Larger sizes available.

See it at the National Packaging Exposition, Atlantic City, April 1-4, Booth 107, main floor.

Pfaudler

THE PFAUDLER CO., ROCHESTER 3, NEW YORK
Engineers and Fabricators of Food Processing Equipment

Gravity Fillers Deaerators
Piston Fillers Vacuum Pans
Steam Peelers Evaporators

THE PFAUDLER CO., Dept. NP-3, Rochester 3, N. Y.

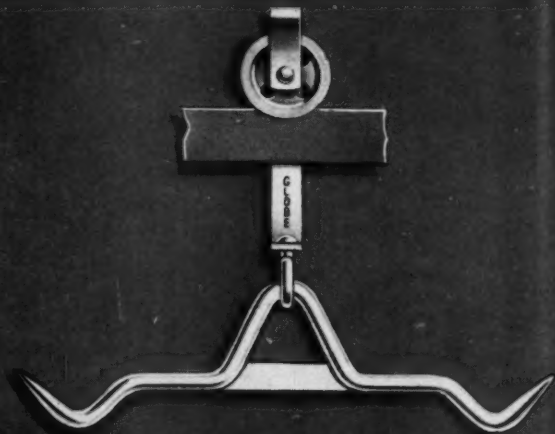
Send me the facts about Pfaudler Piston Fillers right away.

Name _____ Title _____

Company _____

Address _____

City _____ Zone _____ State _____



LOOK TO GLOBE for all Tracking Equipment

Whether your present tracking equipment need is for a single piece of tracking or a complete plant conveyor system, Globe Trolleys, Gambrel assemblies, Hangers, Shades, Hooks and Switches have all been designed and constructed to withstand the strain and shock to which they will be subjected in use. They are built to function efficiently and economically for years to come. All Globe Trolleys and Gambrel assemblies are manufactured to close plus-or-minus tolerances, enabling a dependable tare check on daily output. Consult the new Globe 800 page catalog for every type of tracking equipment, or better still, call for a Globe representative and let him analyze your present set-up and make recommendations that will simplify and speed up your production. Write or call Globe today.



Look to Globe
for all tracking
equipment.
Write or call today.

Simplify and speed up
your production efficiently
and economically, with
Globe Tracking Equipment

The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Defense Act Hearings Start Wednesday

The Senate banking committee will start executive sessions March 26 to enact legislation to extend the Defense Production Act, Chairman Burnet Maybank, said this week. The present act expires June 30. Representatives of packer associations and other industry groups testified this week before the committee and almost unanimously urged the end of controls on meat and meat products (see page 22). President Truman, Price Director Ellis Arnall and other administration leaders have stated that price and wage controls must be maintained and strengthened in order to avoid severe inflation as expenditures on the defense effort are increased.

OPS Promises Decontrol of Some Basic Materials

Price Director Ellis Arnall this week confirmed speculation that ceilings on some basic raw materials will be suspended within two weeks, at the time the interim report of the OPS decontrol committee is made public. The report will outline a suggested policy of suspending ceilings and/or record keeping and reporting requirements for basic raw food materials which have been selling well below ceilings. Materials being considered for suspension include soybean meal, hides, tallow and greases and some vegetable oils.

1952 Corn Crop May be Short of USDA Goal

The Department of Agriculture reported this week that according to farmers' corn planting intentions, 1952 production goals will not be met for this important livestock feeding crop. Farmers declared they will produce about 3,180,000,000 bu. compared with a goal of 3,375,000,000 bu., USDA said. In other grain crops, the survey of farmers' intentions indicated there will be acreage increases for oats, soybeans and hay but decreases for spring wheat, barley and sorghums.

Most OPA Records May Now be Destroyed

The deadline for keeping old OPA records has passed and packers are free to destroy them unless they have a claim against the government concerning subsidies or the government has a claim against a company concerning subsidies. March 1, 1952, was fixed as the limit for keeping such records.

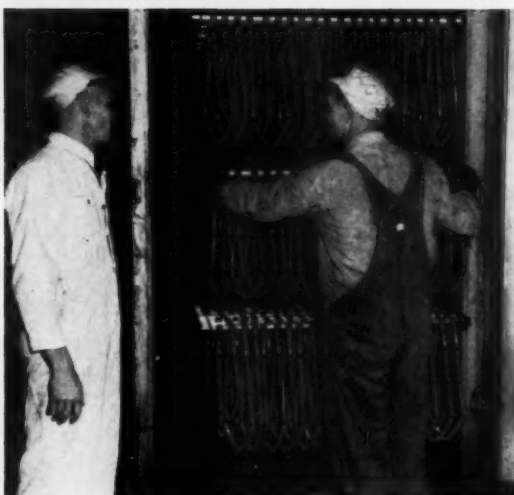
NIMPA Convention to Feature Outstanding Equipment Exhibit

In a late announcement regarding its annual convention, April 28-30, the National Independent Meat Packers Association stated that the suppliers' exhibit will be "bigger and better" than its predecessors. There will be 96 booths in operation, the absolute capacity of the hotel for exhibition space. The year's annual meeting will be held at the Sherman Hotel in Chicago.

OPS Issues Horsemeat Regulation

Dollars and cents ceiling prices on horsemeat and horsemeat products were established March 14 (CPR 129) by the Office of Price Stabilization. The ceilings, effective March 10, apply to sales of fresh, frozen and cured horsemeat at wholesale; fresh and frozen horsemeat at retail and sales of canned horsemeat by processors only at wholesale and retail. Non-processing wholesalers and retailers of canned horsemeat products remain subject to CPR 14, 15 and 16.

The regulation stipulates that no products containing horsemeat may be sold unless the products are clearly labeled to indicate that they contain horsemeat. It also prohibits the sale of mixtures of horsemeat with other meats either as ground meat or as sausage. Finally, it provides that no canned or packaged horsemeat product may be sold unless the horsemeat content is at least 5 per cent.



Using top quality casings, above, the packer has had little breakage with his machine-linked sheep casing pork sausage. The Jones brothers, below, W. C., sausage foreman, and Finley, day smoker, examine load of franks prior to showering.

Dr. R. S. Funk, chief MID inspector at plant, watches as emulsion is unloaded from chop cut in important product handling operation.



NOW in its fifty-sixth year of successful operation, the East Tennessee Packing Co. of Knoxville, Tenn., presents its new sausage building. In 1944 officials of the company drew up plans for this new sausage department which has recently been completed. War II delayed construction.

At the time of its incorporation in 1896, the company took over three small buildings previously owned by the Knoxville Butchers Association: a slaughtering building, a packing building and a smokehouse. In these quarters, located at the same site as the large modern plant now operated by the concern, business was started. Operations were limited and slaughtering was done from September through January. Most of the firm's output was sold in the retail markets of Knoxville.

In 1919 the company started to rebuild its plant with a view of operating under U. S. Government inspection, to enable them to continue their sales expansion and increase their plant capacity. The first additions were a beef and hog killing floor, a rendering department and additional cooler space. Gradually other departments and buildings have been replaced to keep pace with the increased industrialization of the sales territory and the growth of population in eastern Tennessee. Henschien, Everds & Crombie, architects and engineers of Chicago, outlined the master plan.

The new sausage kitchen, made operational in 1950, rep-

New Sausage Kitchen Result of Long-Range Plans

Ample area is provided around all equipment, allowing free movement of employees and product as typified in grinding operation.



resents another of the completed building projects. Because of the long range planning by J. B. Madden, founder and president of the firm until his death in 1923, the sausage department is functional in its overall design and in its relation to other parts of the plant. While the current capacity of the new kitchen has virtually tripled the output of the former facilities, it presents no material flow difficulties. Raw materials come to the sausage department in an orderly and expeditious manner and in like manner finished product moves to the new order assembly room and shipping dock. Utilizing conveyors and chutes, the departmental product flow is transported with a minimum of manual handling.

The dressing, hot carcass chilling, pork cutting and beef boning operations are performed on the third level, the top floor of the plant. The various variety meats move into new variety meats cooler. After being spread on stainless offal pans, the meats are racked onto the 15,000-lb. capacity stainless shelving. Herbert Slatery, vice president, states the new pans are a great improvement over former methods of handling. Being perforated at one end they allow normal drainage of the excess moisture and, being of a uniform depth, they permit a dry and thorough chilling of the various offal items. This cooler, as well as the other new additions in connection with the sausage kitchen, is refrigerated with a Viltner unit cooler.

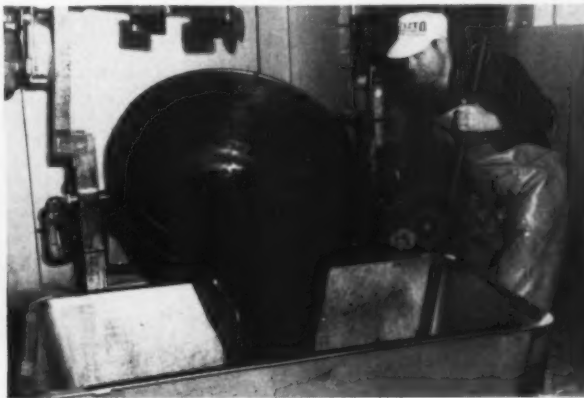
Beef for sausage moves by rail to boning room from which



Worker at left readies loaf product for plant's moist heat processing technique by wrapping it in parchment. At right smoked butts are packaged with Cryovac unit.



Sausage meats curing cooler has ample room for orderly storage and handling of raw materials coming from without or within the plant.



Mechanically mixed during its cooking cycle for maximum flavor qualities, chile is being unloaded by hand wheel which tilts the kettle.

Part of the recent plant expansion included this new smoked meats washing and hanging room which added materially to plant capacity.



Milton C. Allred, foreman, smoked meats and curing, examines some of the Virginia style hams the plant processes for vacation trade.



the boned meat is chuted to the trimming table in the sausage meat curing cooler. Any pork cuts which are to be converted into sausage move by elevator to this same cooler. Pork trimmings also move to the area by trucks.

The sausage meats curing cooler is 37x35 ft. in size. In addition to a trimming table it contains a large scale on which all incoming meats are checked. Situated immediately adjacent to the sausage meat curing cooler is the sausage meat preparation cooler. This room is refrigerated with a Vilter unit cooler. Two Boss grinders, a mixer, a silent cutter and a Boss chop cut are placed in sequence along one wall. The latter unit performs the bulk of the emulsion type blending. D. J. Moir, sausage superintendent, states the machine turns out emulsion rapidly and without heating.

The prepared sausage meat moves directly into the processing section of the sausage kitchen. On one side of the preparation cooler is the pork sausage stuffing table. This part of the 54x35 ft. preparation cooler has a rail leg that leads back to the sausage handling cooler. While the packer produces a good volume of linked pork sausage, its leading item is a bulk pork sausage packed in an attractive printed cello casing. Nothing but top grade pork sausage is produced.

The overall length of the processing



Mrs. Helen D. Anderson, purchasing agent, studies package design which may be used on the firm's proposed Smoky Mountain brand.

section of the kitchen is 96 ft. Divided into four major areas—stuffing, cage storage and washing, smoking and washing—it is designed to permit rapid and unhindered processing. From the preparation cooler the product moves to one of the four stuffers each of which stuffs out onto a 14-ft. double drain table.

Linking equipment includes the Ty-Linker for the skinless frankfurts and

the Famco unit for the natural casing sausage. On the Ty-Linker, the plant uses a fine water spray directed onto the oncoming strand rather than on the linking mechanism.

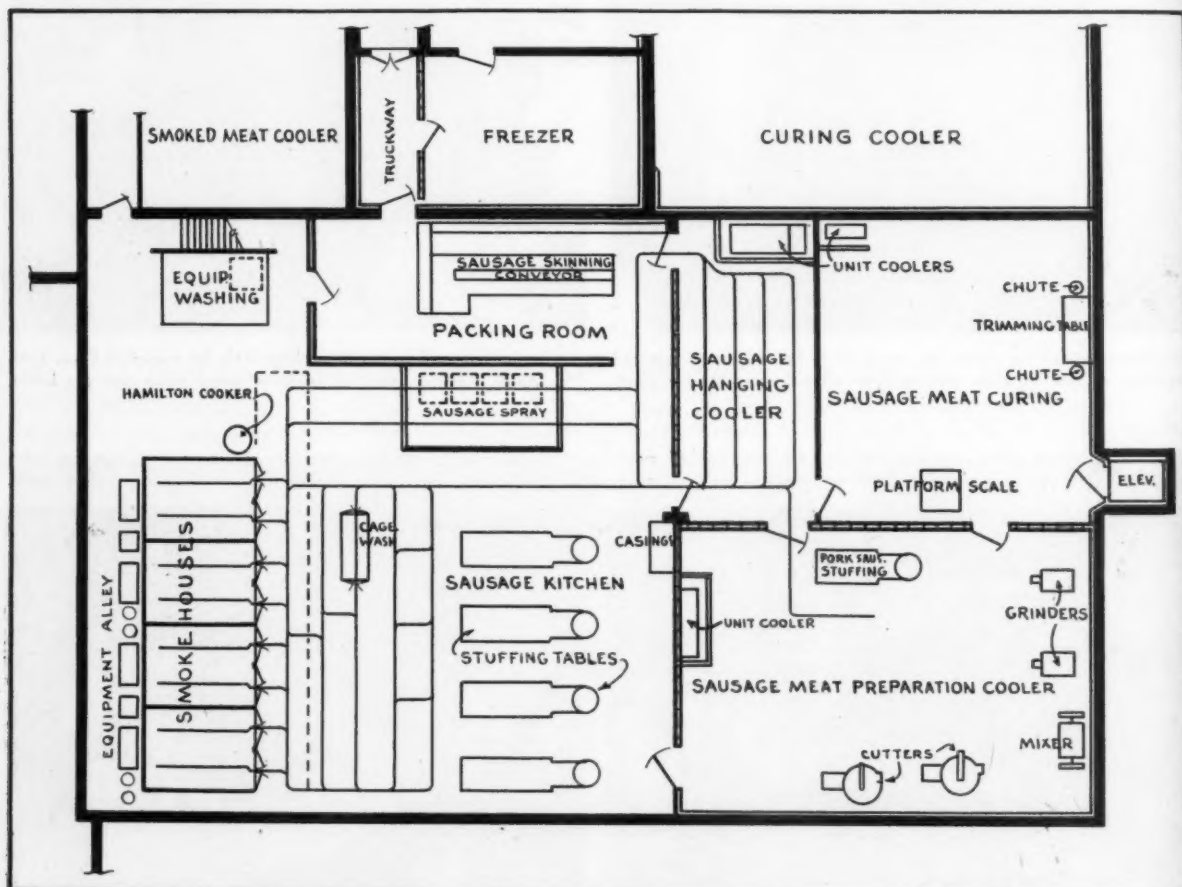
W. C. Jones, sausage foreman, said the arrangement produces a better link, for while all the casing is moistened and cleaned, the belt sections are kept clean providing better pull through. Using top grade hog or sheep casings, the packer has experienced no breakage difficulties with the Famco unit.

Also, to meet the packer's own rigid standards, the unit links out in a uniform measure.

Between the smokehouse section and the stuffing tables is a storage area with five 35-ft. intra-connected overhead rails. In the center is the enclosed cage washing stall built of tile and equipped with pump and temperature controls. The rail arrangement provides an inner area in which cages can be held for storage or to facilitate product movement through switching. Cages can be moved in and out of the smokehouses or the stuffing areas without detours or back tracking. (See layout below).

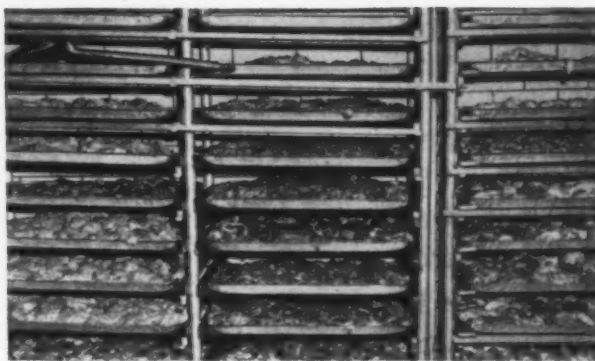
Sausage is smoked in one of four eight-cage Julian houses. Equipped with Iron Fireman smoke generators and Taylor instrumentation, the units perform heat processing for all of the cooked and smoked meats.

Moir states that the kitchen also





Four cages of frankfurters are under shower in this eight-cage capacity unit which permits the showering of one smokehouse at a time.



New stainless steel fancy meat pans and racks allow a quicker meat chill, help retain moisture and provide easy raw materials handling.

processes its boiled hams in the smokehouses. Wrapped in parchment paper and placed in a mold, the ham is processed in the Julian smokehouse within an average time of five hours. Management of the firm believes that cooking with steam admitted into the smokehouse gives a better yield than is possible in open vat type cooking. The difference in yield is 2 per cent for all sausage processed in the smokehouse with live steam.

In the processing of frankfurters in this manner live steam is admitted during the last seven minutes at pressure of 75 psi. through a 16 ft. $\frac{3}{4}$ in. pipe running along each side of the Julian house. At the time the steam is admitted the dry bulb temperature is 148°. At the end of the seven-minute period this temperature has been raised to 175° and an internal product temperature of 152° is attained. In processing loaf products the live steam heat is used throughout the entire cooking cycle.

With loaf items which formerly were processed in water the steam is admitted into the house until an inside temperature of 165°F. is reached. Depending upon the loaf, cooking time is from 2½ to 3 hours. An internal temperature of 152°F. is reached with the loaf product before removal from the smokehouse.

J. C. Buhrmaster, plant superintendent, adds that the technique also

streamlines handling. Placed in the molds, the hams move by rail through the cooking operation and into the chill room where they are held for 24 hours, and then go to the wrapping station.

From the smokehouses the smoked and cooked products go by rail to the spray chamber. The spray section, with dimensions of 20 ft. x 8 ft. 8 in., can accommodate the eight cages from a full smokehouse. A spraying capacity equal to that of a smokehouse permits the prompt showering of an entire lot of finished sausage. There is a gain in yield since all the cages come off smoked or cooked and are showered at once. Thus there is no shrink for meats need not wait to be showered.

The sausage then moves by rail to the sausage holding cooler with its four 37-ft. holding rails. This cooler is held at 38°F. From the hanging cooler the overhead rail system makes a leg through the packaging room. All the sausage packaging operations are performed in this room which has a 25-ft. peeling and packaging conveyor for frankfurt packaging. Frankfurts are placed in 1-lb. dish type cartons. Frankfurts and pork sausage are the two sausage items that are prepackaged, although the packer is thinking of expanding this line. Packaged items move by chute to the order assembly room.

For the preparation of chile con carne the kitchen has a 400-lb. Hamilton paddle - equipped, steam - jacketed

cooker. After chilling, the product is stuffed out on a 200-lb. Boss stuffer.

A study of the floor plan of the kitchen shows the advantageous manner in which the cooler areas are grouped at one side of the plant. This arrangement not only conserves refrigeration, but also allows workers to work with a greater degree of comfort and efficiency between different sections of the kitchen. Typical of sausage department operations, there are lags in various operations which necessitates the movement of employees to different assignments.

As can be noted in the layout, the greatest area fronting the outside wall and which consequently has a high degree of natural lighting is the processing section. Steel sash windows line the wall of this section and skylights add more light. The processing kitchen acts as a barrier to heat loss by conduction from the refrigerated sections. Doorways between the various refrigerated areas are equipped with Jamison cold storage doors. Insulation throughout is cork. Two inches of glazed tile covers all walls in the new departments. The walls are striking in appearance and are easily cleaned.

The whole operation is designed to assure correct handling. While the sausage department tonnage is up and improving weekly, it still provides the plant with a comfortable margin for future expansion.



Like father like son. Dick Garner, right, the assistant sales manager, checks packages with his father, G. R. Garner, veteran sales manager.



Planning production schedules are Herbert Slatery, jr., vice president; J. C. Buhrmaster, plant superintendent, and D. J. Moir, sausage supt.

If your ham molds
look like this



when they should
look like this



TRY THIS: Just wash molds in a solution of Oakite alkaline detergent to remove cooked-on meat juices, grease, and fats. Rinse. Then soak molds for a few minutes in a mild solution of Oakite Compound No. 84-M, the acidic detergent that removes corrosion without scouring, without etching or pitting the surface. Equipment stays clean longer—has longer service life.

Try it on your ham molds—sausage sticks, belly boxes. Ask your Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

Technical Service Representatives Located in Principal Cities of United States and Canada



Meat Packer, Other Industry Spokesmen Ask Committee to Decontrol Meat

MEAT producers and packers demanded an end to price controls on livestock and meat in testimony Tuesday before the Senate banking committee.

Wesley Hardenbergh, president of the American Meat Institute, contended that price controls on the meat industry "distort meat distribution, discourage meat production and can't be enforced."

"The use of direct price controls seems to us to only confuse the real issues involved and, therefore, dilute our efforts to control inflation. We think it is unfortunate that the public should be led to expect any real effective control over prices by the so-called direct control method."

The American Meat Institute submitted a number of charges which bore out Hardenbergh's testimony. He pointed out that price control forces the established packers out of the market. Under OPS, he said, packers along the East Coast and West Coast have gained steadily to the disadvantage of the central states, the southern states and the Rocky Mountain states.

He insisted that hog production has been very hard hit by the controls and that cattle feeding has lost heavily, that, in fact, the whole meat industry has been hit so hard that the official estimate is now only 138 lbs. per capita consumption of meat as compared with 148 lbs. in 1950.

Wilbur LaRoe, counsel, National Independent Meat Packers Association, stated that since meat prices generally have been below ceiling, "we submit that there is no important reason for continuing price control on meat and that meat should be decontrolled, with authority in the Secretary of Agriculture to reactivate the controls if and when he feels that such action is required to control inflation."

LaRoe asked for an amendment to the Defense Production Act prohibiting ceiling prices on farm products, livestock and meats unless the Secretary of Agriculture certifies that a product is in short supply, and the

shortage threatens an adverse effect on inflation. He also requested an amendment specifically banning rollbacks in either ceilings or prices for farm and animal products.

C. B. Heinemann, NIMPA president, asserted that the association stands definitely against price ceilings, quotas on meats, rationing, rollbacks and subsidies. But, he said, "if conditions make it absolutely essential that some controls be approved, there must be price ceilings on live animals which are fair to producers so as to encourage continued and increased production."

Heinemann also made the following points:

1) The Office of Price Stabilization has not fairly administered the Defense Production Act. It has failed to make proper use of the advisory committees.

2) OPS has largely ignored the statutory provision forbidding changes in established methods of doing business. As an example it imposed mandatory meat grading regulations.

3) Price control should not be effective until farm products have reached parity.

4) Meat packers have been discriminated against under the so-called Capehart Amendment. Much relief has been given to the automobile industry; none to our industry. The Herlong and the Capehart Amendments should be continued if the Defense Act is further extended.

5) Meat prices are not out of line with hourly wages.

6) We are against slaughter controls because of the discrimination in their use.

7) We urge every effort to increase the feed supply.

8) Our operating margins have been badly cut, and this will hurt federal taxes and also hurt production. Many small packers have sustained ruinous losses.

9) We were accorded exceptionally unfair treatment on hide prices.

10) Our treatment in the rollback on inedible animal fats—tallow and



HIRAM CUKE sez!

**USE GOLDSMITH'S
DICED SWEET PICKLE
in your Loaves and Specialties**

Write today!

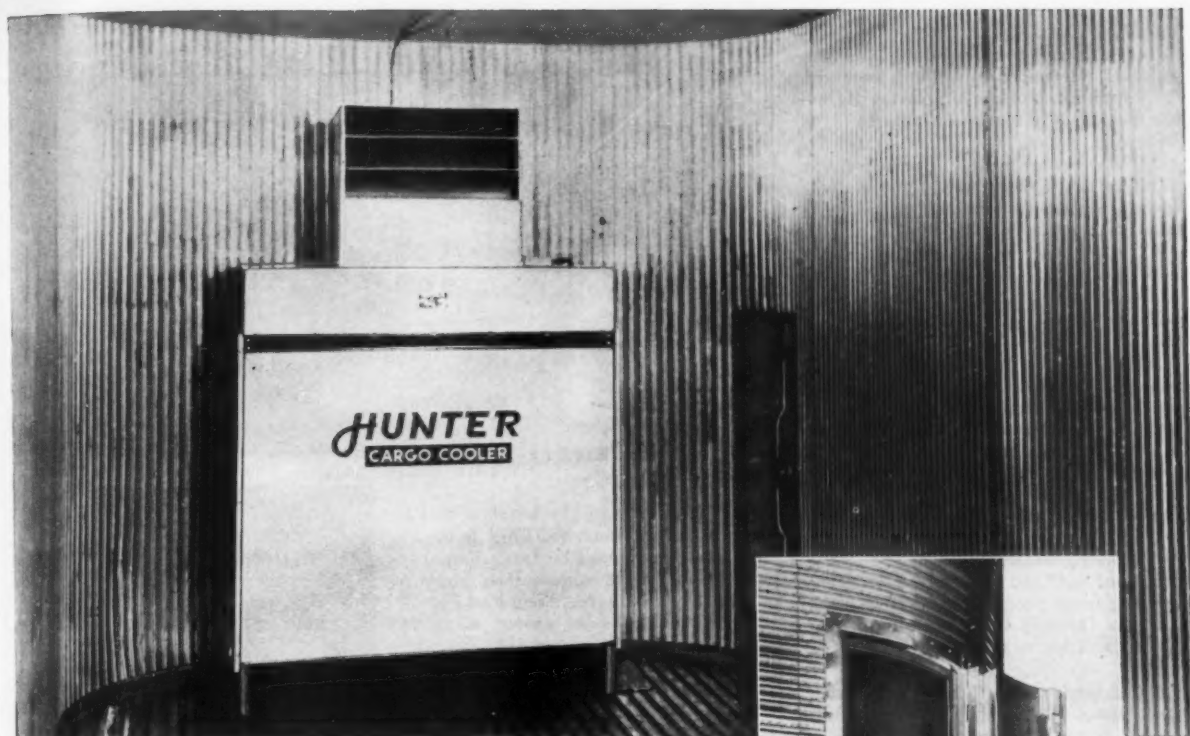
Address All Correspondence To Dept. M

**Goldsmith
PICKLE COMPANY**

4941 S. RACINE AVENUE
CHICAGO 9, ILLINOIS

Give your Meat Loaves and Sausage Specialties real sales-winning taste appeal by simply adding GOLDSMITH'S DICED SWEET PICKLES to your present formulas. This low-cost sales-getter actually enhances the appearance of your meat products.

HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.



The Hunter Cargo Cooler used in this test is compact and easy to install.

64 hour

DRY-ICE TRADE MARK **TEST**

shows loss of only .3° F.

Fresh meat in barrels was the cargo—a 35,600 pound load. Refrigeration temperature was 33° F. Test began 2 P.M. at Topeka. Ended 6:20 A.M., 64 hours later at Los Angeles. Temperature at the end of the run: 33.3° F... a temperature rise of only .3° F.

Was the "DRY-ICE" bunker refilled along the route? Yes, once at Albuquerque. Cost of refrigeration was less than 2½¢ a mile. **WHY "DRY-ICE"?** Thermostatically controlled for fool-proof and economical refrigeration. It's dry... clean... light-weight. A directory of "DRY-ICE" warehouses lists nationwide supply depots. The booklet is yours for the asking.



Outside loading door permitted easy refilling enroute.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND



PURE CARBONIC COMPANY

A DIVISION OF AIR REDUCTION COMPANY, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N. Y.

NATION-WIDE CARBON DIOXIDE SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

grease—was, if anything, even more unfair.

In addition to price ceilings on live animals if conditions make it essential that some controls be approved, Heinemann said his association also held the following views:

1) Wholesale meat price ceilings must reflect a fair margin for slaughtering, processing and marketing meats derived from ceiled livestock.

2) Whatever live animal price ceilings are approved must be accompanied by a formula for assuring price ceilings on all by-products, on a fair level.

3) All species of livestock should be allocated under a quota allocation plan which would assure the supply of livestock being channeled through established firms and proper protection designed to prevent black marketeers from using the available supply in unlawful channels.

L. Blaine Liljenquist, representing the Western States Meat Packers Association, outlined a program for increasing meat production. The program calls for farmers to boost animal production and increase production of feed grains.

The American National Cattlemen's Association also asked the banking committee to end price controls. "Present indications are for a considerable increase in cattle slaughter this year," the group stated. "Only adverse action by OPS which would again alarm cattle feeders and cause a rush to market at lighter than normal weights can prevent a substantial increase in beef production this year."

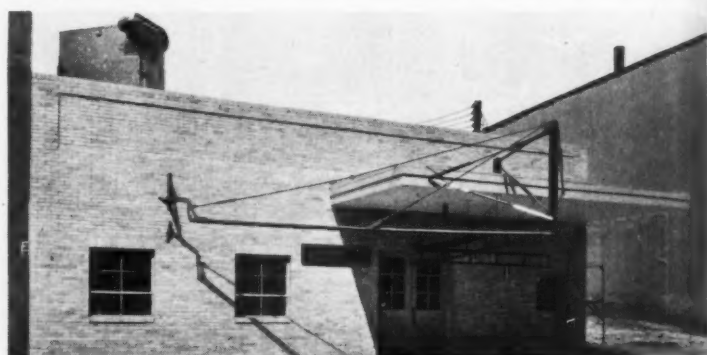
John Minnoch of the National Hide Association asked for immediate de-control of hides and skins "because these ceilings are not serving any worthwhile purpose at the moment." He said that "unnecessary report-making has become burdensome and time-wasting."

However, the National Association of Meat Processors and Wholesalers sidestepped the question of continuing price controls. It asked for restoration of slaughtering quota authority as well as a provision for allocation of meat materials to processors and wholesalers.

But, in general, opposition to continued price control on agricultural products was mounting. Earlier in the hearing the U.S. Chamber of Commerce asked the end of all controls by June 30. The National Association of Food Chains asked for suspension of price controls as long as there is no shortage of supply.

Allan B. Kline, president, American Farm Bureau Federation, speaking before the committee on March 13, stated that "price and wage controls are a clumsy and inefficient substitute for the automatic functioning of a free economy." He also said that they "create confusion, disrupt normal business procedures and make the job of getting production vastly more difficult."

Salganik Builds New Plant in Baltimore



LOCATED in the heart of Baltimore's meat packing industry is this new plant of Louis Salganik & Sons, meat wholesalers. Modern to the last degree, the plant boasts a sparkling sales cooler, 55 x 25 ft., (see photo below) that can display three cars of hanging beef in quarters. Beef is weighed on the rail with a Fairbanks, Morse scale (see photo at right).

Adjacent to the sales cooler is a boning room, 23 x 15, equipped with a Butcher Boy electric saw and meat grinder. The third cooler is a sharp freezer, 23 x 15, and has a blower unit to maintain subzero temperatures. All cooler rooms have Jamison cold storage doors.

The engine room is located in the basement. Its equipment includes two Frick ammonia compressors, one a 6 x 6 unit powered by a 25-hp. motor, the other a 4 x 4 unit.

Temperature is maintained in the sales cooler with 10 sets of Bush finned ammonia coils, controlled by room thermostat, electric solenoid and expansion valves. Two sets of Bush coils maintain temperature in the boning room. A Baltimore Aircoil ammonia evaporative condenser is located on the roof (see top photo). The entire building is insulated with Fiber-



glass in thicknesses up to 10 in.

The Salganik firm is new in years but old in experience. Louis Salganik, senior member of the partnership, started in meat packing almost 50 years ago. His son, Alvin, junior partner, literally grew up within the meat business but did not join with his dad in the new firm until after he had served several years in the Navy.

An excellent feature of the new plant is its rail siding connection. Shipments can be unloaded from cars directly into the coolers.

The front of the building consists of a shipping area and two offices, one for sales personnel and the other for management.



Bang
in
the
basket!



Morrell Bacon moves from supermarket shelves in a steady flow. In a colorfully printed transparent wrap by Dobeckmun it gets off to a flying start over other brands. Give *your* product a flying start with Dobeckmun "Impact Design". Our packaging specialists are ready to serve you from coast to coast.

The **Dobeckmun** Company, Cleveland 1, Ohio • Berkeley 2, California • Bennington, Vermont



easy, economical way to make
good lard stay good longer...

FEARN'S ANTIOXIDANT

your sure guard against rancidity

... complete and ready to use

... easily and completely soluble in fats

Put extra-long keeping quality into your lard, edible fats and fatty products with easy-to-use, economical Fearn's Antioxidant. A single ounce protects 100 pounds of fat at a cost of *only 1/4 of a cent per pound*... seals in the original goodness... keeps lard fresh, usable, salable for a long, long time. And this protection against rancidity "carries over" into the end product in which your fat is used. Fearn's Antioxidant is simple to use... it is stable, easily soluble, complete in liquid form ready to use... requires only simple mixing into melted fats. Fearn's Antioxidant is sensibly priced, easily used, dependable. Let the Fearn man make a test run with you.

FEARN
flavors you can trust

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.* FRANKLIN PARK, ILLINOIS



**Every Shipment to You is
Quality Control Certified**

You can depend on Fearn's Antioxidant, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control certificate is placed on its container as a sure guarantee of quality. Fearn's Antioxidant meets all requirements for use in Federally Inspected Establishments.

PERSONALITIES and Events OF THE WEEK

►A certificate of cooperation and letter of citation has been presented to the John J. Felin Co., Philadelphia, by the Economic Cooperation Administration. It described the firm's contribution as participating in the nationwide program of offering "technical assistance to the peoples of the Marshall Plan countries to aid them in maintaining individual liberty, free institutions and peace." Recent technical teams from France visited the city and selected the Felin plant as the best meat processing plant for study. The certificate was presented to Wells E. Hunt, Felin president.

►The H. H. Meyer Packing Co., Cincinnati, was host March 12 to the Cincinnati Retail Grocers and Meat Dealers Association at a dinner at a local restaurant.

►Peyton Packing Co., El Paso, Tex., presented a program at a recent meeting of the El Paso Kiwanis Club. H. B. Harris, one of the partners of the company, discussed operations of modern packing plants and gave a brief history of the meat packing industry in this country. He introduced his partners, L. F. Miles and S. N. Chauvet, and 15 key men in the organization, all of whom have been with the firm for at least 14 years. Members of the firm's beef department displayed and discussed various cuts of beef.

►T. J. Hickey, general manager of the Los Angeles plant of Cudahy Packing Co. has announced that effective March 21 William R. Dolan succeeds W. E. Clooney as manager of the by-products and rendering sales departments at Los Angeles. Clooney is retiring in order

to devote more attention to his personal affairs and to have time for traveling and recreation. Dolan's service with Cudahy dates back to 1940, mostly at the Denver plant, but with short periods at Omaha and Kansas City. In 1947 he became head of the by-product sales and operations at the Cudahy plant in Fresno.

►Herbert A. "Pee Wee" Hughes, an old timer in the meat packing industry and one of the best known and most liked

salesmen in the industry, died suddenly on March 15 of a heart attack. He was 59 years old. Although a Californian, Hughes represented Wm. J. Stange Co. in the East for many years where he was widely known as the "Biggest Spice Salesman in the World." For the past several years he had



H. A. HUGHES

lived in Baltimore. His death occurred just three days before he and his family were to move to California where he had hoped to spend the rest of his life in semi-retirement. In accordance with his wishes his body was shipped to California and funeral services were held in Encinitas. His family will live in Solano Beach, Calif.

►The promotion of Robert B. Jett to head the Swift & Company beef unit at Scottsbluff, Nebr., was announced recently. Jett began his Swift career 17 years ago in Kansas City, and was transferred to the beef, lamb and veal department of Swift's S. St. Joseph plant in 1949.

►About 700 New York district employees of Armour and Company, their



TWENTY-FIVE EMPLOYEES of the H. H. Keim Co. of Nampa, Ida. gathered recently for a banquet honoring Mr. and Mrs. Sumner B. Eshelman. Eshelman is sales manager and a director of the firm. S. Gilbert Keim, vice president, presided over the program. Robert Carson and A. L. Edgecomb, long-time employees, gave short speeches. Herb Steele, plant superintendent, spoke on the progress the company has made. Eshelman was given a wrist watch by the sales force. Stanley B. Keim, secretary-treasurer, and Richard V. Keim, president, presented the American Meat Institute's 25-year pin. The 25 guests each presented Eshelman with a silver dollar. Shown above are Eshelman (l.) and R. V. Keim.

families and friends attended the sixth annual winter dinner-dance held February 15 by the Metropolitan Employees Association of the Greater New York Area. The event also commemorated Armour's eighty-fifth anniversary.

►Charles Sultanoff, office manager of the B. S. Pincus Co., Philadelphia, was honored by the organization at a recent dinner. In recognition of 35 years of faithful service, Abe Cooper, executive head of the company, presented him with a gift in behalf of the organization.

►Adair Connor, 56, a superintendent of the Scranton, Pa. branch of the Cudahy Packing Co., died recently.

►Joseph E. Murphy, former president and former chairman of the board of John J. Felin & Co., Philadelphia, died recently. He was 71. He had retired in 1940 but remained for some time after that as chairman of the board. Starting as a driver he worked his way up through various positions to head the organization. He was with the company 35 years.

►Martin Provisions, Inc., Miami, Fla., has been granted a charter by the Secretary of State to deal in meat and meat products. The incorporators were



VIEWING THE Jan Balet paintings that John Morrell & Co., Ottumwa, Ia., recently presented to Bryn Mawr (Pa.) College are Alice Mitchell, president of the Undergraduate Association; George A. Morrell, Morrell vice president and treasurer, and Mrs. Ernest C. Savage, president of the college alumnae group. The 12 Balet paintings depict scenes from favorite operettas and are on the 1952 calendar.

Paul Martin, Tillie Martin and J. M. Teijeiro.

►W. R. Allstetter has been appointed vice president of the National Fertilizer Association, according to an announcement by J. E. Totman, chairman of the board of directors. Allstetter has been deputy director of the Office of Materials and Facilities in Charge of Fertilizer and Agricultural Chemical Programs, U. S. Department of Agriculture.

►Earl W. Jimerson, international president, Amalgamated Meat Cutters & Butcher Workmen, AFL, has again accepted the invitation to serve on the National Labor Committee of the American Heart Association for the 1952 Heart Fund campaign.

►George J. Hoffman, 87, who spent 54 years working for Kingan & Co., Indianapolis, died recently. When he retired 18 years ago he was foreman of the lard rendering department. He was a member of the Kingan Old Timers Club.

►Damage was estimated at \$300,000 as a result of a fire in a storage and laboratory building of Armour and Company at Indianapolis. A chemist, Wendell McKissick, was rescued by firemen who brought him down a ladder from the top floor of the three-story brick building. The fire apparently started on the second floor. McKissick was working in a laboratory when he smelled smoke. He went to two different doors to investigate but was repulsed by a wall of smoke. He phoned in the alarm and then hung out of a window until firemen arrived. The damage estimate was made by A. J. Geis, office manager for Armour there. He said the loss was in stock stored rather than the building itself.

►H. J. Mayer & Sons Co., Inc., Chicago, this week announced the promotion of H. J. Addison to the position of

sales supervisor, western division. He will have jurisdiction over sales activities in all states west of the Mississippi River and will continue to cover part of the area himself.

►August C. Kraemer, 86, who at one time was superintendent of the Klinck Packing Co., Buffalo, N. Y., died recently. He began his career with the old Jacob Dold Packing Co. and in 1907 joined Klinck, serving as superintendent until 1918. Then he joined the Danahy Packing Co. and remained until he retired in 1932.

►Fire of undetermined origin broke out above the smokehouse of Schrader's Meat Products Co., Rochester, N. Y., March 12. Firefighters confined flames to the floor and joists of the second floor and damage was estimated at \$200.

►Herbert N. Bassett, 49, a sales representative for the Cudahy Packing Co. in Oklahoma City, died recently.

►Two supervisors of Kingan & Co., Indianapolis, with a total of 85 years of service, retired recently. They are Harry B. McMahan, jobbing manager, and Alfred I. Clark, supervisor of curing for the last 25 years.

►The United Packing Co., Wheeling, W. Va., has announced the appointment of Richard W. Shaw as president and general manager.

►Manieri, Inc., has been incorporated in Pennsylvania, with its principal office in Philadelphia, to slaughter and process food animals.

►T. D. MacDonald, Canadian combines commissioner, has rejected a request from a Parliament member for an investigation into the country's meat packing industry. He stated that information which he had obtained did not indicate conditions existing in the industry in connection with the marketing of hogs and pork products would warrant an investigation.

Cudahy Appoints Hurwitz to Manage Wichita, Kans. Plant

The Cudahy Packing Co. has announced the appointment of A. P. Hurwitz as general manager of its Wichita, Kans. plant. A veteran of 32 years service with the company, Hurwitz was formerly general manager of the Omaha plant.



A. P. HURWITZ

Entering the company's service at Des Moines, Hurwitz has represented Cudahy in 17 cities. From 1923 to 1936 he served as office manager in Cudahy branches at Elgin and Aurora, Ill.; Clinton and Davenport, Iowa; Beaver Falls, Pa.; Washington, D. C.; New Orleans, La.; Memphis, Tenn., and Havana, Cuba.

He became manager at Havana in 1940. Closing of that branch during World War II brought about his transfer to New Orleans as assistant manager of that branch. Later he was made manager of the Shreveport, La. branch and then at South Chicago, Ill. In 1948 he was named district manager for Cudahy's Illinois sales territory. Prior to his tenure as Omaha general plant manager Hurwitz had held that position at Kansas City.

MID Appoints Dr. Stein to Important Inspection Post

The Meat Inspection Service of the U. S. Department of Agriculture has announced that Dr. Joseph S. Stein will succeed Dr. James



DR. JOS. STEIN

T. Johnstone as chief of the Inspection Facilities Section of the Meat Inspection Service. Dr. Johnstone has joined Allbright-Nell Co., Chicago.

Dr. Stein has served in various positions in the MID, including that of veterinary supervisor. In 1945 and 1946 he was inspector in charge

of the southeastern area of the United States in the administration of War Food Order 139 with responsibility for determining compliance of certified slaughterers with the provisions of that order. Dr. Stein has also been area director of federal meat inspection in the states of Montana, Wyoming, Utah, Colorado, North Dakota, South Dakota, Nebraska and the western half of Iowa.

As chief of the Inspection Facilities Section, Dr. Stein has responsibility for examining and passing on drawings and specifications of new plants as well as revisions or extensions of existing plants under federal inspection.



WEBSTER CITY, IOWA CITIZENS LEARNED about local industries by such displays as the one pictured above—one of 20 exhibits in a recent industrial show in that city. This display of the Nissen & Son Packing Co. was built around a dressed pig weighing about 100 lbs., surrounded with smoked pork items. The lower counter displayed luncheon meats and sausage. The pig itself proved quite an attraction as did the hams from it which were offered by the company as a door prize when smoked and cured.

Upgrade your profits with upgraded lard



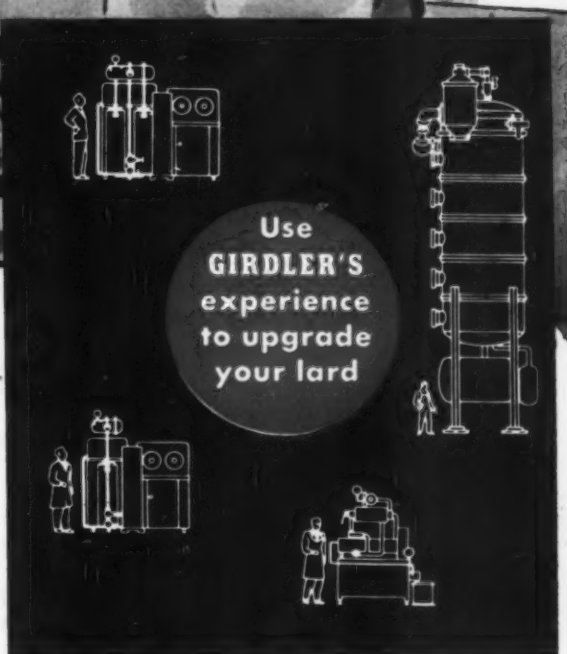
HOUSEWIVES are brand-name conscious of fine shortening . . . with its smooth, creamy texture. They know the flavor is neutral. They know it keeps without refrigeration.

That's why you'll profit by deodorizing and stabilizing lard to produce fine shortening. It means greater sales, faster turnover of your brand.

The first step in upgrading your lard is to call on Girdler for an engineering analysis. Girdler's experience includes the design and construction of complete lard-base shortening plants. This complete service covers process engineering and the application of VOTATOR Deodorizers and VOTATOR Lard Processing Apparatus for continuous processing with a minimum of labor and floor space.

Call or write today for further information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

VOTATOR is a registered trade mark of The Girdler Corporation



VOTATOR Lard Processing Units are designed for capacities of 3000, 5000, and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.

The **GIRDLER** Corporation
VOTATOR DIVISION

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man You Know"



The Founder of
H. J. Mayer & Sons Co., Inc.

H. J. MAYER & SONS CO., INC.

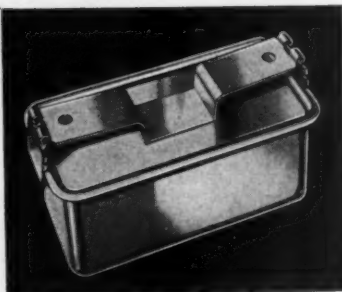
6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

GLOBE-HOY LOAF MOLDS

Give faster cooking—less shrinkage—better appearance and flavor. Loaf is always uniform in shape for more attractive slices—greater sales appeal. Available from stock NOW!



Write for full details, or a trial mold.

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

FREEZER SPACE

Limited amount of Freezer or Cooler Space available. Centrally located with railroad siding. Distribution facilities also available.

WITHINGTON COMPANY

16 BLACKSTONE ST., PROVIDENCE 1, R.I.

Phone GAspee 1-1870

Tests on BHA Preparations Conducted by AMIF

The American Meat Institute Foundation recently completed a study made to compare the antioxidant efficiency in lard of: 1) highly purified samples of the two BHA isomers (commonly referred to as 3-isomer and 2-isomer); 2) of various combinations of these isomers, and 3) of commercially prepared BHA. The tests included studying the effect on the stability of lard and the effect on carry-through stability imparted to crackers, pastry and potato chips.

The studies established these facts: 1) A purified sample of the 3-isomer was more efficient in antioxidant behavior than a purified sample of the 2-isomer; 2) No significant difference in carry-through stability was seen between the two isomers; 3) Commercial BHA (antioxidant preparations containing butylated hydroxyanisole) is equivalent or superior to a mixture containing 50 per cent of each purified isomer and compares favorably in carry-through tests with either one or mixtures of both, and 4) The antioxidant behaviors of commercially prepared BHA's were similar, and no significant advantage could be ascribed to one product over another.

Wholesale Grocers Meeting

"Profit Possibilities in a Defense Economy" will be the theme of the United States Wholesale Grocers' sixtieth anniversary convention which will be held at the Conrad Hilton hotel in Chicago, April 27-30. The business session will be the occasion of the launching of the nation's civil defense program with respect to food distribution. At a session on profit possibilities in better merchandising, H. B. Sharer, sales training specialist of the U. S. Rubber Co., will be the principal speaker. A session of interest to packers will be a wholesaler-manufacturer conference.

Passing on Price Increases

OPS has authorized retailers and wholesalers who are still subject to the GCPR to pass on to their customers price increases resulting from higher manufacturers' ceilings under the Capehart Amendment, or under GOR 10, the regulation which permits manufacturers to operate on a break-even basis.

OPS listed the Capehart regulations which are involved as GOR 20, GOR 21, CPR 22, SR 17, SR 18 and Amendment 1 of SR 2.

Parity "Pass-Throughs"

OPS announced Monday that starting March 22, manufacturers and processors of agricultural commodities pricing under the GCPR should send their notifications of parity "pass-throughs" under section 11 (b) of the GCPR to their OPS district offices, rather than the national office.

BRIEFS ON DEFENSE POLICIES AND ORDERS

COPPER and TIN: NPA told brass and bronze ingot makers that since copper and tin are still in short supply, neither the copper raw material order (M-16) or the tin order (M-24) will be relaxed soon.

LEAD: Lead consumers may draw on their advance allotments for April and May if they need more lead than allocated to them in March.

ALUMINUM: NPA has distributed 6,000,000 lbs. of aluminum to its industry division to hike low allotments for the second quarter. It came from the military return resulting from the "stretch out" of the rearmament program.

TINPLATE: Secondary mill tinplate totaling 103,000 tons will be allotted to can manufacturers for the remainder of the first quarter and for the second quarter, free and clear of current quota restrictions, NPA has announced. The order was issued March 13 and effective that date.

OPS Announces Policy of Decentralizing Reports

OPS announced March 14 that it had transferred from its regional offices to the appropriate district offices, records and reports filed by businesses under four wholesale meat price regulations: CPR 24 (wholesale beef regulation); CPR 74 (wholesale pork); CPR 92 (wholesale lamb), and CPR 101 (wholesale veal). OPS said the change is part of its plan to decentralize so that businessmen may contact price officials as near their place of business as possible.

Purdue Waste Conference

The Seventh Purdue Industrial Waste Conference is to be held May 7, 8 and 9 in the Purdue Memorial Union, Lafayette, Ind. Over 50 papers will be presented by sanitary engineers from industry and government dealing with waste materials disposal problems. Emphasis will be placed on progress being made in the up-to-date handling of industrial waste, according to Don E. Bloodgood, professor, sanitary engineering. Registration is open to anyone interested in waste disposal.

Ohio River Pollution

Initial steps have been taken by the Ohio River Valley Sanitation Commission toward establishing specifications for pollution abatement along the river between Huntington and Cincinnati. Individual municipalities would be required to treat waste dumped into the Ohio River to substantially remove all settleable solids and not less than 45 per cent of suspended solids, and to disinfect waste sufficiently to remove up to 95 per cent of harmful bacteria.

SERVING THE INDUSTRY FOR

70

YEARS WITH

*The
Casing House*

*Natural
Casings*

BERTH. LEVI & Co. Inc.

CHICAGO • NEW YORK • LONDON • BUENOS AIRES • SYDNEY • WELLINGTON

WEAR-EVER *Aluminum*

STEAM JACKETED KETTLES

SANITARY—Tangent draw-off is easy to clean. Open bead can not gather or hold dirt. Kettle meets all sanitary codes.

COVERS—Available in two types; one-piece (attached) or two-piece (removable). Lips extend over kettle bead.

SEAMLESS—Inside and outside shells are drawn from individual sheets of strong aluminum alloy. No inside welds.

HIGH EFFICIENCY—Wear-Ever Aluminum reaches temperature fast. In many instances, production time is lowered. And cooking results are easily controlled, because cooking stops quickly when steam is turned off.



Available in 10, 20, 30, 40, 60, 80, 100 & 150 gallon sizes. Also pedestal type.

TOUGH ALLOY—Wear-Ever's extra-thick, extra-hard aluminum alloy gives extra years of service.



A complete line for meat packers, canners and sausage manufacturers, including



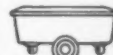
KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

MAIL THIS COUPON TODAY:

THE ALUMINUM COOKING UTENSIL COMPANY, 403 WEAR-EVER BLDG., NEW KENSINGTON, PA.

- ☐ Have a representative see me about your steam jacketed kettles
☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

Jarvis Tells Livestock Men How Controls Disrupt the Entire Meat Industry

SEVENTY-FIVE years of progress in the beef cattle industry in Texas and the Southwest, including great strides in providing more and better beef for more people, were lauded Wednesday by Porter M. Jarvis, executive vice president of Swift & Company. He spoke before the seventy-fifth annual convention of the Texas and Southwestern Cattle Raisers Association at Fort Worth.



P. M. JARVIS

In reviewing the triumphs of cattlemen in improving beef breeds, winning battles against ticks and Texas fever, rustling and barren land, Jarvis said.

"America has reached a level of food production that is the envy of the world. Only a nation producing food to feed its people well can continue to be a progressive nation. When food supplies fail, nations falter—sometimes never again to reach the position they once held in the world."

The Swift vice president pointed out

the continuing challenge facing farmers and ranchers in providing food for a rapidly growing nation.

"Every morning," he said, "7,000 more people sit down for breakfast. So by 1960, America's farmers and ranchers may have over 170,000,000 people to feed."

In order to maintain the meat consumption per person at even the present level, Jarvis pointed out, it will be necessary to grow each year enough additional meat animals to feed a city nine times the size of Fort Worth. As the population increases, Americans must either eat less meat per person or the production of meat animals must be increased.

In discussing current price levels of meat, Jarvis declared: "Studies indicate that 5½ to 6 per cent of the consumer's expendable income is spent for meat. This makes the level of our national income of prime importance to every livestock producer. However, we must not let our present high income level, plus our increasing population, make us overly complacent. We should always keep in mind that there can be severe adjustments in prices."

Jarvis emphasized that the dangers of sharp breaks or advances in the markets are greater when artificial bar-

riers are placed in the road of the working of supply and demand. Disrupted and abnormal markets can be expected under price controls, he said.

The Swift executive questioned the need for continuing price controls in the livestock and meat industry. Meat and meat product prices have been substantially lower than ceilings for several months, he said. Controls are preventing efficient operations in meat packing plants. Meat packers are prohibited from making certain meat cuts to meet consumer preference.

"During the past few months," Jarvis said, "we have seen meat and meat products selling substantially below ceiling prices. Control certainly was not a question of stabilizing prices in relation to purchasing power. It was a matter of keeping records and maintaining distribution patterns for the OPS. We are told to whom we can sell. We are told what cuts we can make. We are told to make these cuts in accordance with OPS regulations rather than consumer preference."

"For example, there are times when meat packers can do a better job of marketing beef from government graded commercial cattle if we can make consumer boneless cuts out of them. Although this would help both consumers and producers, we meat packers are not permitted to do this under the OPS regulations—even though the commercial grade products would be

(Continued on page 39)



Meat Loaves -

SELL FASTER! MAKE LARGER PROFITS!

When Made With Nonfat Dry Milk Solids

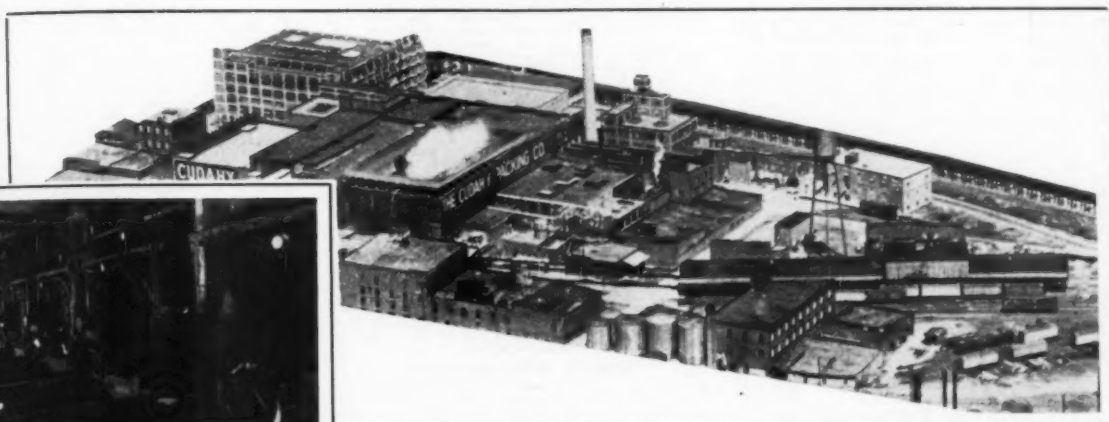
More sales and more repeat sales - better customer relations and better profits - result from adding nonfat milk solids to your loaves - and to sausages, as well! . . . And you'll have less shrinkage, better slicing qualities, better-looking, faster-selling products. It has been proved that nonfat milk solids adds to taste appeal, reduces crumbling and assures week-to-week uniformity.

MILK SOLIDS

Write for your free copy of "Improving Meat Products" containing tested, sales-proved recipes.

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago

SALE BEGINS-APRIL 2ND



ANOTHER GIGANTIC BARLIANT-HANTOVER LIQUIDATION!

**The Former Kansas City
Plant of
CUDAHY PACKING CO.**

**SALE BEGINS: APRIL 2
INSPECTION STARTS:
MAR. 26**

The *complete liquidation* of this mammoth plant means sensational buys, unbelievable savings and *the greatest selection ever offered!* All machinery, equipment and supplies must be moved quickly because plant is soon to be used for other purposes . . . every item is priced right and priced to sell!

We invite your inspection of the Modern 14-bed Beef Kill Floor, 600-per-hour hog kill and complete up-to-date calf and sheep killing equipment. Here you will find all the equipment and machinery needed to round out your present facilities . . . or *completely equip a new plant.* Everything you need for curing, lard rendering, inedible rendering, sausage-making, hog and beef cutting, casing cleaning . . . plus thousands of trucks, motors, scales, tables, containers, conveyors, etc.

Write, wire or phone at once for 24-page LIQUIDATION BULLETIN!



Write . . . Wire . . . Phone

BARLIANT & COMPANY

1401 W. Pershing Rd. (39th St.) U. S. Yards, Chicago 9, CLiffside 4-6900

PHIL HANTOVER, INC.

1717-19 McGee Street, Kansas City 8, Missouri, Victor 8414

**3 PAGES
OF
SENSA-
TIONAL
BUYS!**

THE INDUSTRY'S LARGEST LIQUIDATION

THIS IS ONLY A PARTIAL LISTING OF ITEMS AVAILABLE.

HOG KILL

- 618-HOIST: Hog, Boss, Double wheel; 12 ft. dia. wheels; 6 skid bars each wheel with 7 1/2 HP. motor.
- 630-SCALDING TUB: Boss #26; 50" x 6' x 4' with 30" wide non-skid platform and rail on either side. Tub equipped with steam pipes, removable steel slat bottom. Cast iron made up of bolted sections 36" long. Has sloping drop off one end.
- 649-SCALDING TUB CONVEYOR: 21' long; Boss, paddle #L.S.338; driven from Dehairer.
- 650-DEHAIRER: Boss #860. 2 way, U-Grate, with 25 HP and 40 HP motors. Overall 32" x 10' with 30" non-skid platform each side.
- 653-HAIR CONVEYOR: With 1/2" x 2 1/2" high x 36" flights; perf. screen bottom. Overall length 40'; driven off Dehairer.
- 655-GAMBRELING CONVEYOR: Boss #71, with 5 1/2" x 48" metal flights. Overall length conveyor 15' with 5 HP motor and reducer.
- 656-WASHER: For Hog Trolley; 43" dia. x 12' long of 1/4" plate with angles running lengthwise; with 5 HP motor and reducer.
- 666-CONVEYOR CHAIN: 800 ft. of 6" Ice chain. 3 worm gear drives, 3 take ups, 21 corner brackets, 45 to 1-40 to 1-worm gear drive; 15 HP motor, 123" cast hangers, Boss C-5 mounted on 8" x 4" I Beams.
- 704-VISCERA TABLE, Anco-51" x 36". 49 S.S. pans-30" x 23 1/4" x 3". One side non-skid platform. 20" x 54" Same side non-skid platform. 20" x 32" Other side non-skid platform. 15" x 72" Same side non-skid platform. 20" x 36" Platforms 21" high. Table driven from same motor as chain.
- 741-INCLINE CONVEYOR ASSEMBLY: Has 36" of 6" ice chain with 3/4" dia. x 6 1/2" long fingers every 24". Channel iron frame, sprockets, worm gear reduction drive. Driven from conveyor chain motor.
- 748-HOG CONVEYOR: 400'-side finger. Thru hog cut, with sprockets, take up, 5 HP. motor and Boss 40 to 1 worm reduction.
- 749-HOG CONVEYOR: 576'-side finger. With sprockets, take up, 5 HP motor and Link Belt Reducer.

BEEF KILL

- 750-KNOCKING PENS: 7 all-steel constr., tilting floor and self-raising door counterweighted. Each pen has Holding Pen same size. All doors mounted in channel guides. Size of Pens-7'2" x 42". Overall length of both pens 16'.
- 757-FRICTION HOISTS: 21, double friction type, low frame type. 12" x 14" friction pulley x 32" x 10" and 60" x 12" bull wheels.
- 771-FRICTION HOISTS: Low frame, 12"x14" friction pulley-12" x 60" bull wheel.
- 800-FRITCH PLATES: (64), cast iron, ribbed and notched. 60" x 24".
- 801-BEEF SPREADERS: 43" wide with chain sheaves, trolley hooks and approx. 32' of chain. Frame made of plate steel.
- 815-TROLLEYS, BEEF: (3450), 23" overall with 8" hooks. 3/4" dia. Frame 5/16" x 1 1/4". Wheel 4 1/2". O.D. weight 8 1/2 lbs. each.
- 853-VISCERA TABLE, BEEF: Anco, Galv. flights 54" x 6" x 3/4". Overall 60" x 60" x 47". Motor drive one end extends 30" from table. Has flight sterilizing chamber. Has 2 sinks and knife ster. and rinsing boxes attached. 7 1/2 HP motor and reducer drive.
- 854-PAUNCH TABLE: Galv. metal, angle frame, 44"x54"x33" with 6" high apron 2 sides and 1 end. Hinged plate, viscera table end, hand pulley operated for bag removal. Has 5 deep x 16" wide center trough with perf. removable cover length of table. Has suspended trough above table 4" deep x 8" wide above part of table top. Has end chute for floor below disposal.
- 864-HEAD WASHING CABINET: Double, galv. metal, 27 1/4" x 36" depth x 5 7/8" high. Each compartment 36" wide; has sterilizing box in 12" wide center compartment and one on rear wall. Has bracket on one side with 2 head racks, 2 wash valves with hose.
- 871-TRIPE SCRUBBER: Galv. metal, umbrella type, 58" dia. umbrella. Dia. of bowl 55", with drain, height 38". Equipped with spray.
- SHEEP & CALF KILL**
- 926-HOIST: Sheep and Calf double wheel hoist, M.M.Co. 12" dia. wheels, 5 HP. motor and reducer.
- 929-HOIST: Air operated with 6" dia. x 36" long air cylinder. 36" long shaft with hook on end.
- 931-CONVEYOR: Bleeding Rail for Calves; Anco, 60" of 6" ice chain, top finger type, with 4 idlers, drive sprocket, take up, motor and reducer. 60" of 8" I Beams.
- 938-EVISCERATING TABLE: For Calves, 30"x36"x64" with 20 S.S. pans 30"x23 1/2" and 20 S.S. pans 11 1/2" x 30". Has pan sterilizing chamber driven by ceiling mounted 5 HP motor and reducer.
- 950-RAIL CONVEYOR: For Calf Eviscerating Table 141' of 6" ice chain, drop finger type, with rail 11 1/2" hangers for 6" I Beam. Take up with sprocket. 141' of 6" I Beams. With speed reducer. This conveyor driven by same motor on #258.
- 951-HEAD WASHER: Double racks, galv. metal. Mounted on 4 R.T. swivels. 48" x 24" x 48". Floor has center drain.
- 954-SHEEP HEAD TAIL TABLE: Steel plate and angle frame, 7"x3"x3" with center trough 4" wide x 5" deep. Has head holder, hook rack, perf. spray pipe around 2 sides and 1 end of table top. Top has 2" high apron all around.

- 955-SHEEP OFFAL WASHING TABLE: Galv. plate and angle frame, 5'5"x38"x36". Tank one end 28"x25"x16" with trough opening in bottom. Has chute at rear of tank. Table top is 39" x 36" x 1 1/2", turned edge.
- 964-CONVEYOR, SHEEP DRESSING: Drop finger type, 364' of 6" ice chain with 272 S.S. hooks; hook sterilizing chamber, 15 Idler sprockets, 1 take up with sprocket, 1 drive sprocket. Track hangers for 1 Beam mounting. 364' of 6" I Beam with 5 HP motor and Reeves speed Transmission. Has rail counter.
- 971-EVISCERATING TABLE FOR SHEEP: 20 S.S. pans, 24" x 23 1/2" x 3", 20 S.S. pans 24" x 11 1/2" x 3". Overall length 31', width 30", Ht. 40". Has pan sterilizing chamber; speed reducer. Table driven by motor used on #564.
- 982-CALF PAUNCH WASHER: Galv. metal, angle frame, 6'x38"x40". Tank 1 end-36"x34"x16". Tank has perf. spray pipes in revolving frame. Chute opening in bottom. Table part has hinged top.
- 984-CONVEYOR CHAIN: To Coolers for Calves and Sheep. Drop finger type: 740' of 6" ice chain. 14" hangers for 8" I Beam, 7 sprockets and 1 drive sprocket, take up, chain drive hangers. 370' of 8" I Beam on drive side of chain; 370' of 6" I Beam on return side of chain. Driven by 7 1/2 HP motor & reducer.

CASING & OFFAL EQUIPMENT

- 985-HEAD LOWERATOR: 24' long Vertical with hooks spaced 23" apart. 2 HP motor.
- 986-TABLE, BEEF HEADS: S.S. top, galv. angle frame. Receives heads from #883. 24"x6"x34". Side of top have 2 aprons. Center trough 6 1/2" wide x 7" deep runs length of table. Has tank 8' x 36" x 15" with 5" logs, 3 compartments, overflow 1 end.
- 987-TABLE, BEEF PLUCK: Galv. metal, angle frame, 14'x14"x36" with 14" high sides all around; sloping bottom with drain and has removable perf. bottom. Non-skid platform each side 24" x 18" high.
- 989-SPLITTER, BEEF HEAD: Clyde Machine Co., Chicago. 28" long blade, with 5 HP motor.
- 990-ONTAIL WASHER: Brush type. Cudaby made. 24"x18"x12". S.S. tank, center drain. 2-18" long rice root brushes. 2 HP motor. Overall 60" x 39" x 46".
- 991-TANK: Lip Scalding, galv. metal, angle frame.
- 999-TABLE: Gland & Fat Separating. S.S. with galv. frame, 8'x4'x50". 4 sections, 6" high sides all around. 2 spray nozzles. 22"x18" non-skid platform 1 side. 4 S.S. perf. removable false bottoms. 41"x22".
- 1000-TABLE: Gut Receiving & Separating. 49"x56"x57" S.S. top with 3 sides all around. 24" non-skid workers stand both sides. Center trough runs length of table. Complete with 8 spray nozzles, 2 casing flushing valves, casing racks, receiving boxes, troughs, 2 compartment tank 8' x 42" x 2' with 14" legs.
- 1010-WASHER: (4) Galv. cylinder and housing, 36" dia. x 30" long cylinder, with 3/4" holes on 2" centers. 3 HP motor. Drain trough in front, slide gate closing on bottom chute.
- 1012-MEAT & FAT BUCKETS: (38) Offal conveying, black iron, self dumping, 58"x24"x28", rounded 1 end with sloping end. Mounted by hook to heavy duty double trolley.
- 1058-TABLE: Grading, S.S. top, galv. frame, 14'x6"x30" with 8" wide trough center length of table. 1 end 5'x36"x33" with 18" high side and back. 2 HP motor.
- 1063-SPLITTER: Sheep Head, with 14 1/2" long blade. Table top 14'x54"x33" with 18" high side and back. 2 HP motor.
- 1064-HEAD RACK: Bk. angle iron, 6' long, 6' high. 22 hooks.
- 1083-BEEF CASING CLEANING MACHINE: (2) M.M.Co. with bristle brushes, 5 HP motor.
- 1092-WASHER: Cylinder 48" dia. x 9'6" long, with 1" dia. perforations on 3" centers. Has counter-weighted door drain trough in front, bottom drain 4" end. Complete with piping valves and 15 HP motor.
- 1093-TANK: Cooking, 3/4" iron plate, 8'x4'x12" with 2 hinged doors 49 1/2"x30"; each door has product depressor frame 8" deep. Tank mounted on 3" I Beams. 8 lengths of 2" pipe coil on bottom; perf. plate false bottom; bottom drain, side overflow, complete with piping. Back of top has opening for hood outlet end.
- 1104-TANK, Trine Chiller: 3/4" blk. iron plate, angle reinforced around top. 10'x5'x42". Mounted on 3 1/2" I Beams. Has 2 sets of 6 lengths of 1 1/2" pipe coils for brine lengthwise each side of tank. Has perf. false bottom; bottom outlet with gate valve. 18" wide non-skid workers stand 1 side.
- 1122-AIR PRESS: Beef casing vats, Cylinder 16" dia. x 4' long. 2 1/2" 16" dia. shaft with 10" dia. platen. Press has I Beam frame, non-skid floor. Unit sets on floor.
- 1133-HOG PAUNCH SCRUBBER: Gal. steel, angle frame, 7 1/2"x5'6" deep. 14" shaft with 10" dia. 4 outlets; merry-go-round 26" dia. with 22 hooks. 2 wire frames with sprays for scrubbing on removable perf. plate. With valves, sprays, piping, and paunch receiving tray.
- 1141-TABLE, PLUCK TRIM: S.S. top, galv. angle frame, 10'x5'6"x32". Adj. feet. 4" wide trough center length, perf. cover. Top has water spray pipe around end and sides. Trough drains to 1 end. Top 1 1/2" edge all around.
- 1142-TABLE, Hog Head: S.S. top, galv. angle frame. Adj. feet. 32"x6"x32". 4" wide trough center length of table, perf. cover. Water pipe attached to table with 7 spray outlets. Has hand

- operated tongue puller; perf. pipe 1 side of table top. Top has 1 1/2" turn up all around. Trough drains to center outlet.
- 1143-HOG JAW PULLER: Anco #22. 1 1/2 HP. motor, Ceiling mounted above 2112.
- 1144-HOG HEAD SPLITTER: M.M. Co., with 13" blade. 3 HP. motor.
- 1154-WASHER, Chitterling: 2 sections, galv. metal, pipe legs, 8'1"x26". Each section is 8'1"x13"x11", has 13" high partition between sections. Each section has 2 perf. pipes lengthwise, 1 with casing spreader.
- 1156-CONVEYOR, Chain: 310' of 6" ice chain, top finger type, with 14" hangers for 8" I Beam mounting. 310' of 8" I Beam. 4 Idler sprockets, 1 drive sprocket, 1 take up with sprockets. 7 1/2 HP. motor and 45 to 1 reducer.
- 1176-CASING STRIPPER: M.M.Co. #251, 19" dia. C.I. roll & 2 steel blade stripper shafts. 2 casings covered rolls. 2 HP. motor.

HOG & BEEF CUTTING

- 369-TABLE, Ham Skinning Conveyor: with 3 1/2"x18 1/2" galv. flights, 5 stations with ham skinning saws & sterilizing boxes, 5'2"x25'2" overall length with non-skid platform for workers. Each station has foot operated counter. 1 1/2 HP. motor. Table has slide chute to #570.
- 476-CONVEYOR TABLE: Shoulder cutting, with wood flights 3 1/2"x41". Overall length 39'x52" wide with 27" wide workers platform each side. Height 6' one end and 36" other end. 5 HP. motor. Flights mounted for circular shoulder knife.
- 477-CIRCULAR CUTTING KNIFE: 32", 3 HP. motor, used with #476.
- 478-BAND SAW: Hill Clark & Co., with 36" dia. wheel. Stationary table, 5 HP. motor.
- 479-TABLE, Cutting: Galv. top, angle frame, 11'8"x6'x35". 7 1/2" high apron 1 end. 4 sterilizing boxes with Chromalex Elec. heating units. 2 12" cutting boards, long each side & 1 chute openings in middle.
- 480-BAND SAW: (2) Jones Superior #52, 36" dia. wheel with stationary table, 5 HP. motor.
- 485-CUTTING PRESS: Jowl, made from M.M.G. Head Splitter. 5 HP. motor.
- 490-CONVEYOR TABLE: Angle frame, to Belly Roller, galv. metal flights 3 1/2"x18". Conveyor 44"x23"x17". Has pneumatic join holders; table each side for loin pullers. 28"x10" long with 4 sterilizing boxes with elec. heating units. 3 HP. motor.
- 507-BELLY ROLLER: M.M.Co. Double rolls 28" dia. x 30 1/2" wide. 5 HP. motor. Flights 3 1/2"x22".
- 508-CONVEYOR TABLE: Angle frame with wood flights 3 1/2"x24". Conveyor 28"x15'10"x39 1/2" x 4" workers tables extending from conveyor 30"; with sterilizing boxes with elec. heating units. 3 HP. motor.
- 510-CIRCULAR CUTTING KNIFE: 36" dia. circular blade and 2 HP. motor. Used with #509.
- 513-CRISTONE: Boss, 46" dia. stone 3 1/2" wide, 1 HP. motor.
- 519-BAND SAW: 36" dia. wheel, stationary table, 5 HP. motor.
- AT VERY LARGE ASSORTMENT OF CUTTING TABLES, CONTAINERS, WORKERS STANDS, ETC. USED IN THIS DEPARTMENT ARE AVAILABLE.
- SAUSAGE AND SMOKED MEATS DEPARTMENTS**
- 153-MIXER: Sausage meat, vacuum type Boss #35 with cover & counterweights, 10 HP. motor.
- 158-MIXER: Sausage, (2) Buffalo 4A with S.S. shafts and 7 1/2 HP. motor.
- 165-ICE CRUSHER: with 1 HP. motor, spout opening 3/4"x12 1/2".
- 166-CRINDER: Sanders #150D (#66), silent chain drive with 15 HP. motor.
- 173-DROPPER: Gravity type for beef, hog, calf, sheep. Each cage has track 8 1/4" long. Overall height 6' floor to top.
- 305-STUFFER: Sausage, Globe Co. 500 lb. cap. with air control piping and stuffing valves.
- 307-STUFFER: Sausage, Boss 500 lb. cap. with air control piping.
- 207-SMOKEHOUSE DOORS: (95) sets of 2 doors and frames black iron, 42" wide, clearance 10'9". 2 doors to a frame.
- 252-SMOKE STICK CAGES: (40), blk., for 4 1/2" sticks, 6' long, 63" high, 6 stations with dble. trolley.
- 260-CONVEYOR: Packing, 11" w. Fabric belt. Table height-35"; overall width of table-60". Shelf 23" w. beneath table for carton storage-overall length 40'.
- 267-LOAF DIP TANK: Advance, gas fired, with hood and stack for vapors.
- 278-HAM MOLD PRESS: Air operated, 6"x18" cylinder.
- 285-STICK WASHER: Galv. metal, cylinder 20" dia. x 46" long inside. Cylinder constr. of 3/4" dia. flat steel bars. Unit motor driven with 2 HP. motor.
- 278-COOKING TANK: (2) Iron with 2 hinged covers. 50"x38"x10". Pipe coils in bottom, drains bottom; has temp. control fittings; has adjustable legs.
- 280-(4) MIXING DRUMS: Alum. seamless constr. 20" dia. x 37" deep mounted on angle stand. 30" pivot on side of containers for rocking.
- 151-FROZEN MEAT SLICER: Seybold, 37 1/2" width of blade clearance, 5 HP.
- 286-LOAF STUFFER: Air operated. Meat Pkrs. Equip. Co. Ser. #252XL-S.S.
- 292-CASING FLUSHING TABLE: S.S. top, galv. angle frame 42"x10"x34". Top has 4" lip all around & perforated metal, thinned drain 12" wide on 2 sides. Table has pipe mounted 23" above top with 8 swivel flushing valves and tubes.

BARLIANT & COMPANY

JOINT LIQUIDATION

PHIL HANTOVER, INC.

EVERYTHING MUST GO! ALL MACHINERY, EQUIPMENT AND SUPPLIES

from THE CUDAHY PACKING CO. KANSAS CITY PLANT IS PRICED FOR QUICK SALE!

294—STUFFING TABLES: (5) S.S. Top with galv. angle frame 70" w. x 9' long on straight side and 24" extended neck; 40" high. Edge turned up 1" around.

295—COOKER: Jordan Stainless Steel 69½"x78"x10" complete top, side and bottom sprays. Temp. control, with track for cages. Has pump and 3 HP. motor.

296—COOKERS: (3) Jordan type for cages—52"x8"x8" Stainless Steel complete with top spray only with temp. control and timer. No pumps.

301—GRINDER: Sanders—base with 15 HP. motor. With Starter.

307—COOKER: Jordan Type, (4), 51" w. x 78" deep x 8" high with track & spray nozzles on top. Cabinet constructed of 2½" thick redwood, bolted constr. with Moto-Seal Extension valves and controls.

1255—GRINDER: Buffalo 266, with 25 HP. motor, silent chain drive; bowl is jacketed. Has 3" x 3" feed tray.

1256—GRINDER: M.M.Co. 276. Jacketed bowl, silent chain drive. 20 HP. motor. 3"x1" feed tray.

1257—GRINDER: M.M.Co. 276, same as 1256, with 15 HP. motor.

CURING, PUMPING & TRIMMING

108—VATS: (9) wood. 48" deep x 60" wide x 7 ft. long. 2½" wood sides and bottom, bolted construction. Has pipe coil in bottom.

112—VAT: (4) wood. 5 ft. deep x 6' wide x 12 ft. long. 2½" wood sides and bottom, bolted construction. No coils.

509—FREEZER DRIP PANS: (approx. 110), galv. 8"x18"x3".

578—ARTERY PUMP TABLE: (3) galv. frame, adj. legs. S.S. divided top, overall 50"x54"x40".

587—BACON CURING BOXES: (796) Galv. with covers and hardware 36"x24"x21", 6002 capacity.

592—SCALE: Ceiling suspended with 4" S.S. umbrells type pan, 100 lbs. on beam and weights. ALSO AVAILABLE. SEVERAL HUNDRED 1500 LB. CAPACITY WOOD CURING VATS.

RENDERING

1223—DIAMOND HOG & WASHER: 13½"x13" spout opening; 25 HP. motor. 30" dia. x 19" long. weather cylinder, 12 gauge with ½" perforations on 1" centers, with 5 HP. motor and reducer. Angle & I Beam framework.

1348—COOKER: (7) Bows: 12' long x 5' dia., bolted flat head type, 18" dia. charging door opening with blinged door, hand wheel lock. Cooker has 7' long charging opening extensions to floor above. Drive silent chain, gear and pinion. 25 HP. motor and starter; complete with gauges, steam trap, piping.

1353—CRACKLING RECEIVING BOX: (6), plate steel, removable perf. bottom, sides and ends. Bottom drain 18" wide sliding gate 1 side for crackling removal. Boxes welded constr. 27"x53"x38".

1363—EXPELLER: (3) Anderson type R.B. 2193. With feeder and 20 HP. motor; with steam trap.

1371—CENTRIFUGE: Sharples Super; Type M-312H-18-18B-2 Ser. 25116220. Bowl Speed 15,000 r.p.m.

1393—COOK TANK: (12) Vertical, plate riveted; 6' dia. x 16' high 180 straight side. Cone bottom. 18" charging opening, 6" bottom valve.

1405—TANK: Hopper bottom, riveted. 29' x 10' x 4' high on straight side. Lug mounted on 8" I Beam frame and pipe legs 62" high. Has 5 metal legs to a non-skid wheel with pipe railing 1 side.

LARGE SELECTION OF RENDERING TANKS AVAILABLE.

OIL & MARGARINE

1249—CONVEYOR: drag type. Plates 23" x 6"; galv. angle and plate constr. 15'x3' overall, with take up, 3 HP. motor and reducer.

1244—RELLING KETTLE: (3) welded constr., 3' jacket, 6' dia. 3' deep on straight side, cone bottom, lug mountings. 2 HP. motor driven agitator with speed reducer, agitator shaft 2" sq. 5 single paddle type blades, adjustable. Bottom outlet. Kettle has 3" center of cone outlet with valves.

1246—TANK, Melting: (5) riveted constr., 5" plate, jacketed with 3" jacket, 5' inside dia. x 6' deep; flat bottom with 4" bottom outlet, 6 double blade agitator, adjustable. Tank lug mounted on 5 HP. motor and reducer. Drive unit mounted on I Beams above tank.

1264—MEAT & FAT RICKETS: with 2 wheel trolley, 26" x 25" x 27"; rounded nose; perf. plate false bottom.

1280—OLEO PRESS: (5) toggle type. Bomer & Boschert type 9A21. 180 ton cap. 60 gal. size, with pressing plates: 39½" x 28½" platen.

1277—TABLE: Oleo Wrapping, S.S. top; 30" high, 77" dia. M.M.Co. 2427. Top revolves on pedestal; movable on 4 steel casters.

1284—KETTLE, Oleo Clarifying: (10) welded constr. Cone bottom with 4" center outlet and valve. 3" valve for high level draining. 3" jacket, 40" deep inside on straight side x 56" inside dia. Lug mounted.

1305—TANK: Jacketed; ½" plate, bottom pipe coil, bottom outlet. 15'x4"x22".

1574—MIXER: Hobart, with wire frame type agitator; 20 gal. removable bowl; 2 HP. motor.

1375—COOLER, for Milk: (2) 7½"x56"x42". Stainless Steel inner shell, water jacketed; Stainless Steel lined covers. 1½ HP. motor and reducer.

1579—KETTLE: (3) jacketed for water; ½" plate welded blk. iron 48" x 24" x 36" deep, no legs. Side bottom drain, open jacketed 3" sides.

1582—TANK: (2) open, jacketed. Stainless Steel inner shell with Stainless Steel agitator blades—fan type. 36" dia. x 48" deep inside; with 5 HP. motor, silent chain drive.

1583—MIXER, Tilting: J. H. Day; 2-arm type paddles with counterweighted cover. 25 HP. motor and starter.

1586—EXTRUDER: Doering & Son 2635 Model G.G., double worm, hopper opening 16"x14", 10 HP. motor and reducer.

1590—MARGARINE FORMER & CUTTER: Doering & Son; with wire cutting frame. 3 HP. motor drive.

LARGE SELECTION OF PUMPS, TANKS, TABLES.

FERTILIZER DEPT.

1443—VIBRATING SCREEN: W. S. Tyler Co., Cleveland, O. Type 31-1 with 30 degree surface, 8' size with 2 - 5' x 4' vibrating screens equipped with 2 - V-18 elc. vibrators. Flat belt pulley driven with 3 HP. motor. Unit complete with 5 HP. motor, generator set with switchboard & elc. control instruments.

1444—CONVEYOR, Drag type: wood chute. Conveyor 148' long; double strand 1113 roller chain. 10" flights on 48" center. Flat belt driven with 10 HP. motor.

1446—MIXER, Feed: Burton model 40. Cylinder 60" long x 60" dia. Bottom dump, roller chain, V belt drive. Has set of pipe coils on frame beneath cylinder for heating.

1448—WINCH: English Bros., hand operated with cable and wire.

1450—CONVEYOR, Spiral: 12" dia. steel worm, 16' long. No cover on steel housing. V belt pulley drive.

1452—GRINDER: Steedman, type A. 24"x20" spout opening. V belt pulley; base for motor.

GLUE DEPT.

1400—TANK, Glue Rendering: (6) ½" plate welded, 6' dia. x 8' high; convex bottom with center drain. 7' long extended charging neck, 18" dia. charging opening. Outlet door 18" dia. on side of tank at bottom.

1482—EVAPORATOR: (2) Swenson 2M 4005, 1000 gal. per min. cap. Set up hooked together with 21853.

1484—VATS, Glue: (8) cypress wood, bolted construction. 14'9" x 7'8" x 6". Pipe coil in bottom. Bottom end drain.

1515—CRUSHER: M.M.Co., with flywheel, 27"x18" spout opening, with 25 HP. motor and starter.

VARIOUS SIZE PUMP AND MISCELLANEOUS ITEMS USED IN THIS DEPARTMENT ALSO AVAILABLE.

BLOOD HOUSE EQUIP.

1407—TANK, Cook: (3) ½" plate riveted, 8' dia. x 5'7" deep straight side. Cone bottom, bottom outlet valve. Lug mounted.

1410—EVAPORATOR: (2) Swenson, double effect. 211—M4002.

1412—PUMP: (2) Vacuum Steam, Marsh. 8x12x12. 2118995 with agitator.

1414—PUMP: Steam, Gardner-Denver. 2111650. 8x3x19.

1415—SEPARATOR: Dings magnetic. 12"x12".

1416—VATS: (3) Wood for Grease still; bolted. 15'6" x 8'6" x 6'. Bottom coils.

1420—COOKER: Globe fully jacketed. 12'x5'. Ser. 2R-3587. 10,000 lb. cap. type J-3446. S.W.P. jacket 100 lbs. Safety valve 90 lbs. Internal S.W.P. 100 lbs. in 30" vacuum.

1421—COOKER, Baked: (3) Bows, 12'x5'; flat head type. Cast steel bevel gear drive.

1424—BUCKET ELEVATOR: Dings. 11" x 5" x 5"; approx. 20' high, with take up.

1425—CONDENSATE TANK & PUMP: Tank 2'6" dia. x 5' long with Goulds pump, size 1-C. 2264895. 1" inlet, 1½" outlet. Unit has level control switch.

1426—STEAM TRAP: Williams 23-T; used for battery of 4 cookers.

LARD DEPT.

191—LARD FILLER: Fee, cylinder 15 to 65 lbs. capacity, 2 nozzles. Table 29" x 52" long.

198—LARD PUMP: (5) Silent, Derrling Co. 28, chain drive, 3" inlet & 4" outlet, with motor.

205—TABLE: S.S. top, angle iron frame 48"x18"x36" with 1" lip along side and across middle.

213—CONVEYOR TABLE: With iron flights 3¼"x28". Table 47½" high x 74" with Foster Bros. reducer.

214—TANK, Lard Settling: (2) 6' wide x 4' deep x 15' long with 2 partitions 20" apart. Has removable perf. plates in bottom. Bottom drain sets on three 9" I Beams.

216—LARD ROLL: (2) 4' x 9' less pumps, brine.

218—TANK: 21' deep x 35" wide x 8' long. Ceiling built with channels and rods. Bottom outlet for hot lard.

220—LARD COOLING TANK: ¼" plate, water jacketed with side scraping agitator 6'4" dia. x 8'6" deep. 8'6" dia. ft. vol., gear and pinion with speed reducer.

221—TANK, Lard Rolling: With pipe coil, convex bottom, center drain. 8' dia. x 7' high. 372 cu. ft. vol. Tank has 4 side hogs mounted on four 8" I Beams.

222—TANK: Water jacketed, bottom drain, pipe coil on bottom. 8' dia. x 9' deep with 8 side mounting lugs.

223—PRESS: Air operated cylinder 10" dia. x 12" long with 10½" x 11" platen. Press mounted on angle iron stand.

226—LARD TANK: ¼" plate, 5' wide x 7'11" deep x 9' length with 80' of 1¼" pipe coil bottom drains.

227—LARD TANK: (3) ¼" plate, 5'11" deep x 12' dia. with 110' of 1¼" pipe coil. Bottom drains. 204 cu. ft. vol.

230—CONVEYOR: Roller type; 26" roller 16' long on angle, iron stand.

1527—LARD FILLER: 1 to 2 lb. cap., with table, Harrington type.

SEVERAL OTHER STANDARD MAKE LARD FILLERS WILL BE AVAILABLE.

TRUCKS, SCALES, RACKS

1827—TRUCKS: (10) Sausage meat, low body type galv. body, 38" x 27" x 18". 2 iron 18" dia. x 2½" face r.t. wheels, and 2 swivel. Overall ht. 27". Similar to Globe 27103.

1940—TRUCKS: (97) Meat buggy slant nose type, galv. body, 23" x 24" at bottom; 34" x 28" at top; depth 22½". Mounted on 3-36" dia. iron rim wood wheels; 2 curved pipe handles with hand guards 22" long. Overall ht. 42". Similar to Globe 27245.

1938—TRUCKS: (25) Same as 1840, except r.t. wheels.

1974—TRUCKS: (15) Tank charging type with round nose, galv. 56" x 36" x 22". Two 36" dia. r.t. wheels; 2 pipe handles 22" long. Overall ht. of nose 51". Similar to Globe 27255.

1989—TRUCKS: (10) Same as 1974, except wheels have iron tires.

2002—TRUCKS: (10) Flat type bacon trucks, wood platform. 2-18" x 25" r.t. wheels; 2 handles, extending 15". Platform 61"x35". Overall ht. 29". Similar to Globe 27298.

2014—TRUCKS: (17) Same as 2002, except has 10" high lb. cap.

2031—TRUCKS: (20) Warehouse for handling crates & boxes. Wood frame, steel reinforced, with 2-18" dia. r.t. wheels; 2 steel legs, 2 handles. Overall size 60" x 24" x 12" platform.

2051—TRUCKS: (26) Same as 2031, except with steel wheels.

2070—TRUCKS: (15) Wood body, for curing dept. product. 67" x 41" x 12" platform. 18" dia. high other side. Overall ht. 37". 2-20" dia. x 3" face iron wheels; 6" swivel each end. Similar to Globe 27319.

LARGE NUMBER OF OTHER TYPES OF TRUCKS WILL BE AVAILABLE.

125—SCALE: (17) Fairbanks platform, 54" x 60" with 4 steel corner posts. 300 lbs. or 2 beams. 1000 lb. cap.

171—SCALE: Track type. 290 lbs. on 2 beams. 1500 lb. cap.

588—SCALE: Platform. Fairbanks; 4 wood posts, 300 lbs. on 2 beams; 4000 lb. cap.

593—SCALE: Fairbanks. 600 lb. on beam; wall mounted with hook for containers.

594—SCALE: Ham weighing; S.S. platform 16" x 36" x 24". Clock dial 40 lbs., grad. 2 oz.

1191—RACKS, COOLING: Angle iron frame, A type frame with 72-4"x½"x12" (tinned removable) hanging bars. Bottom size 16"x8"x8". Rack 9 rows high, 8" apart.

1202—WALL RACK, Cooling. Hanging, angle frame. Has 27-4"x½"x12" removable bars 8" apart. Overall—12'x8".

1206—PAN RACK: Blk. iron, angle frame for pans 32"x24"x2". Rack has 96 pans in 4 stations high; 2 pans to a station, stations 12" apart. Rack 14'x6'x7'4".

1207—PAN RACK: Same as 1206, holds 84 pans, length is 12'6".

TABLES

There will be available several hundred cutting, packing, and general purpose tables, stainless steel, galvanized, in a wide assortment of sizes.

PACKING DEPT.

192—CASE SEALER: Standard Knapp 2608, Ser. 22382. Adjustable to 29" x 24". Compr. chamber 8" long.

193—OILER: 9' long with 12" wide belt.

195—ROLLER CONVEYOR: W. S. Tyler, diagonal connection lengths, with 26" rollers, 3" dia., 48" long with angle iron stands.

196—NAILING MACHINE: Morgan, Ser. 28578, 8 nail slots.

197—CASE SEALER: Standard Knapp 2608, Ser. 22392. Compr. chamber 8" long, adj. to 29" x 24".

231—STITCHER: Comb. side and bottom; Model 22WTF Ser. 210474.

TANKS, OPEN, CLOSED, JACKETED & PLAIN

820—TANK: Receiving, with stand. 35½" x 50" x 21" deep one side x 23" deep one side. Stand has 10" high legs.

1108—TANK, Cooling: Blk. iron plate, angle frame. 7'11" x 3' x 30" with 6" legs. Has 3 sections lengthwise; 2 sections with sliding partitions, 1 section with brine pipe coils running lengthwise. 1½" bottom drain.

1189—TANK, Casing: Blk. iron, angle frame. Adj. feet. 11'x17'x14" with 22" legs. Has perf. plate, removable 8" from top, 2" drain.

1295—TANK: 5'16" plate, angle reinforcement. 12'x4'x42". 2 compartments 52" long and 92" long. With bottom pipe coil; bottom outlets with valves.

1301—TANK: ¼" plate, (plain tank) 6' dia. x 3' deep. 1½" bottom outlet with valve. 14" high angle stand.

1368—TANK: 5'16" plate, angle reinforced, welded center. 9' x 6' x 3'. Pipe coil on bottom; 3" bottom drain.

1373—TANK: ¼" plate, welded, angle reinforced. 10'x8'x5". Pipe coil in bottom; 2" drain in bottom with valve. Sets on 16" I Beams.

1379—TANK: ¼" plate, welded. 10'x56"x3'. Bottom pipe coil; 2" bottom drain; set on 9" I Beams.

INVENTORY CONTINUED

- 1428-TANK, Hog Kill Basin: $\frac{3}{4}$ " plate, welded constr., angle braced, 80' x 8' x 50", 4 partitions 2' down from top; 1 overflow partition 1 end; 8" drain 1 end with valve.
- 1429-TANK, Edible & Inedible Catch Basin: $\frac{3}{16}$ " plate welded, angle braced, 18'x8'x4', 3 partitions 2' down from top; 8" drain 1 end with valve.
- 1430-TANK, Catch Basin: $\frac{3}{4}$ " plate, welded, 8'x4'x3'6", 3" drain with valve 1 corner bottom.
- 1431-TANK, $\frac{1}{4}$ " plate, riveted and welded, angle braced, 8'x4'x3'6", Double partition top and overflow screen 1 end, 3" drain with valve 1 end.
- 1432-TANK, $\frac{1}{4}$ " plate, welded, 20'x8'x4', 3 partitions 2' down from top; screen partition 1 end, with stainless steel float and shut off valve, 3" bottom drain and valve, 10" outlet 1 end with valve.
- 1433-TANK, 5/16" plate, welded, angle braced, 24' x 8' x 50", 3 partitions part way down from top. Overflow partition 1 end with 10" outlet, 4" bottom drain and valve.
- 1441-TANK, Oil Storage: $\frac{1}{4}$ " plate, riveted, 10' dia. x 33' long, 20,000 gal. cap., with 40' of 2" pipe coil. Has clean out dome.
- 1556-TANK, Storage, $\frac{1}{4}$ " steel plate riveted; closed top with 170' of 2" pipe coil, 14'2" high x 15'11" dia. Wt. 10,188 lbs. 21,000 gal.
- 1563-TANK, Cotton seed oil storage; 5/16" plate, riveted, closed top, Wt. 57,278 lbs. 190,000 gal. cap. 200' of 2" pipe coil.
- 1683-TANK, Storage, welded, horizontal, 25' x 9' dia. 12,000 gal. cap.
- 1685-TANK, Storage, welded, vertical, 16'x11' dia. 14,000 gal. cap.
- 1774-TANK, Steel plate, welded, reinforced with angle iron; bottom drain, 8' x 3' 6" ABOVE IS A PARTIAL LISTING OF THE MANY TANKS WHICH ARE AVAILABLE.

ROLLER CONVEYORS

Hundreds of feet in a variety of widths. Rollers with curves and stands available.

LOCKERS

- 2327-LOCKERS: (60) 15"x12"x60", single row, sloping top set on 18" high angle iron stand, padlock att. Also 14 back to back.
- 2328-LOCKER CABINETS: (8) steel, overall 18"x36"x72", 6 compartments on 1 side, key locks on each compartment, 6" legs.
- 531-LOCKERS: (32) metal, single row, 15"x15"x60" on 6" legs, 1" wire mesh sides and bottom, back sheet metal, with shelf & Hooks, padlock attach.
- 533-LOCKERS: (840) metal, back to back, 12"x15"x60" with individual sides and one roof panel for each 2 lockers, sloping top, padlock attachments, 6" legs, mounted in groups on angle stand 16" high. Also 58 single row.
- 535-LOCKERS: (100) metal, 15"x18"x60", back to back with 16" legs, sloping top.

HAM & LOAF MOLDS

- 2334-BOILERS: Ham O.2.S.E. stainless steel 12"x4"x4"x4".
- 2336-BOILERS: Cast aluminum, 12"x6"x4"x4".
- 2338-BOILERS: Cast aluminum, C-2-G-E. 12"x5"x4"x4".
- 2339-BOILERS: Cast aluminum, B.B.C., 11"x4"x4"x4".
- 2348-MOLDS: Chili, Wear-er Alum. #5431, 5"x3"x3"x2".
- 2346-BOILERS: Ham, stainless steel, D.I.R.E., 11"x4"x4"x4".
- 2345-BOILERS: Ham, stainless steel, C-2-G. 12"x5"x6"x6".

ABOVE IS REPRESENTATIVE OF THE PARTIAL LISTING OF HAM & LOAF MOLDS WHICH ARE AVAILABLE IN QUANTITIES.

TUBS, PANS, CONTAINERS & DRUMS

- 2352-MOLD PANS: (30) stainless steel, 20"x12"x2".
- 2360-DRUMS: (15) galvanized bilged, 16"x6" dia. x 27" deep, similar to Globe #10440.
- 2363-CONTAINERS: (27) galvanized, 2 handles, 20" dia. x 27" deep, similar to Globe #10419.
- 2364-CONTAINERS: (43) galvanized, 2 handles, 24" dia. x 27", similar to Globe #10419.
- 2365-TUBS: (83) galvanized with handles, 20" dia. x 14", similar to Globe #10416.

LARGE QUANTITIES OF THE ABOVE ITEMS AS DESCRIBED, WILL BE AVAILABLE.

PUMPS

- 246-PUMP: Vacuum Rotary type, 10 H.P., pump and motor stand.

- 591-PUMP: For Ham Cure, C-6 type B-R, Model 625, 3" outlet, 3" inlet with 3 H.P. motor.
- 616-PUMP: Rainmaster, Model 2883H20, serial 99432 with Wisconsin V.P. 4D gasoline motor, pneumatic tires.
- 631-PUMP: Goulds non-clogging circulating pump, 4", #165687, 3 H.P. motor.
- 644-CIRCULATING PUMP: For item #639, Fairbanks Morse, size 4", #761436, 600 G.P.M. 42" head, 1750 R.P.M. with 10 H.P. motor.
- 834-PUMP: Union Steam Pump Co. cap. 300 gal. per minute, R.P.M. 1740-603 Head Feet size 23, cat. #214229, 236 S.T. GMST with 100 H.P. direct connected with base and G.E. Compensator Starting equipment.
- 835-PUMP: West high pressure type B.R. model 25, Serial #706, 2 1/2" suction, 2" discharge. This is two pumps operating direct connected on to C.I. base with 25 H.P. motor with G.E. starting compensator.
- 1360-GREASE PUMP: English Bros. 1" inlet and 1" outlet, motor driven.
- 1412-PUMP: Vacuum Steam, Marsh, 8x12x12, #146905 with lubricator.
- 1437-PUMP: American Centrifugal, size 5x5, 1000 G.P.M., 125' head, 1750 R.P.M. mounted on C.I. base pump and motor.
- 1466-PUMP: Gardner, with lubricator and diaphragm 4x6x4 size.
- 1468-PUMP: American Marsh, Steam Driven, 10x14x12, #172845.
- 1479-PUMP: Gardner Denver, steam driven, 8x5x10 horizontal duplex #26592 with lubricator.
- 1522-PUMP: Viking, for lard #113.G. 25, with base and V-belt pulley, 1 1/4" inlet and 1 1/4" outlet. PARTIAL LISTING OF PUMPS AVAILABLE.

REFRIGERATION EQUIPMENT

- 1732-ICE MACHINE: Vilter, steam, 200 ton cap.
- 1733-ICE MACHINE: (2) Vilter, electric, 200 ton cap. 300 H.P. syn. motor.
- 1735-ICE MACHINE: York, 300 ton cap. electric driven, 500 H.P. syn. motor.
- 1736-ICE MACHINE: (2) York, 300 ton cap. electric driven, 500 H.P. syn. motor.
- 1737-BOOSTER COMPRESSOR: York, 80 ton cap. with liquid cooler and compressor, electric driven, 100 H.P. 375 motor.
- 1738-AIR COMPRESSOR: Ingersoll-Rand, steam driven, 1500 cubic feet rating.
- 1740-AMMONIA CONDENSERS: (14) 100 ton cap. 4" dia. x 16'8" high, steel vertical on four 12" legs.
- 1754-WATER TANK: 23,000 gallon capacity, 5/8" plate riveted, 10'x30'x6" long x 9'4" high, with 10" drain in bottom.
- 1757-PUMP: Cameron #59505, size 80V-2000 G.P.M. driven by 150 H.P. induction motor.
- 1758-BRINE PUMP: (3) Cameron #56382, size 8 L V-2000 G.M., driven by 150 H.P. motor.
- 1760-PUMP: Condenser water, Cameron, size 6 L V serial #82175, driven by Terry steam turbine, 185 H.P. 3000 G.P.M.
- 1761-PUMP: (2) Condenser water, Cameron, size 8 L V serial #82130, driven by 200 H.P. induction motor, 3000 G.P.M.
- 1766-PUMP: American centrifugal #37342, size 8" with 200 H.P. motor.
- 1679-TANK: Ammonia Storage, 4" dia. x 18' long steel welded, capacity 80002 of ammonia, insulation covered.
- 1661-ICE CANS: (1226) galvanized metal, 22"x12"x38".
- 1662-BRINE AGITATORS: (10) York, single impeller vertical shaft.
- 1666-TRAVELING CRANE: 10" I Beam, span 33' with 2 wheel end trucks.
- 1667-TRAVELING CRANE: 10" I Beam, span 15"-2 wheel end trucks.
- 1669-TANKS: Ice Freezing, (3) #10 gauge steel, 71' x14'x5".

BOILER ROOM

- 1768-BOILERS: (2) Sterling, 400 H.P. combination gas or oil.
- 1711-BOILERS: (3) Erie City, 600 H.P. combination gas or oil fired.
- 1700-WATER SUPPLY: Zeolite unit, consisting of the following units: 1-Pressure Tank, 1/2" plate riveted, 14'x8". 1-Brine Tank, 3" dia. x 5'10". 1-Tank, drain 18"x4"x2" with catch basin. 1-Water Meter, Badger 3" Turbine, flanged.
- 1701-TANKS: Feed water heater, purifier, separator and filter, vertical, steel 31" dia. x 14", has 14" bottom connection and 12" top connection.
- 1704-TANKS: (2) combination feed water heater, purifier, filter and oil separator, receiver type, Cookson style B, 2500 H.P. size 61"x124".
- 1707-PUMP: Cameron 8"x10" single stage centrifugal, 1250 G.P.M. 127" head, 75 H.P. motor.

- 1686-COOLING TOWER: Marley, 5-8' dia. fans, mechanical draft, 2000 gal. per min. 20'x30'6" redwood walls and framing, complete with spray nozzles and headers, V-belt drive.

MAINTENANCE EQUIPMENT

- 1540-CARBON DUM & GRINDSTONE: stones 2 1/2" face 1 1/2" dia. V-belt drive with frame and motor base.
- 1541-METAL SHEARS: foot operated blade 41" wide.
- 1543-METAL BOLLS: bench mounted, 30" rolls.
- 1546-METAL BRAKE: Chicago Steel Bending Co. #12, 8" brake, serial #26570.
- 1549-DRIVING MACHINE: Century Co. #12, 8" brake, serial #26570.
- 1550-KETTLE: Riverside Iron Works, cast iron 8" gallon with 3 legs, bottom outlet.
- 1552-BARREL WASHER: for 55 gal. barrels, with pump, belt drive.
- 1763-VAL WASHER: Cudahy, flat belt drive, with grinder and 3 H.P. motor.
- 1530-SAW BLADE SHARPENER: Foley Automatic, for band saw blades, serial #2863, model #271, motor driven.
- 1458-LATHE: Fibred Tool Co., engine type, handle parts to 30" dia., overall length 18' complete.
- 1459-DRILL PRESS: 30" dia. swing table, single spindle.
- 1460-LATHE: Marshall & Hushgart, engine type, handle parts to 30" dia., length of bed 102".
- 1461-LATHE: Manning Maxwell & Moore, engine type, handle to 17" dia., bed 96" long.
- 1462-PIPE THREADING LATHE: Bignall & Keefer.
- 1463-LATHE: Sebastian, King Machine Tool Co. engine type, handle to 20" dia., length of bed 14', serial #K5241R.
- 1464-SHAPE: R. A. Kelly Co. has speed reducer and V-belt for motor drive.

ELECTRICAL

- 1777-TRANSFORMER: Westinghouse 1080 K.V.A. @ cycle, 3 phase, 6600 to 4680-4250-3820, 40% L157458.
- 1778-TRANSFORMER: Pittsburgh Transformer Co. K.W.15-Cycles 25, volt 440 to 220 and 440 to 100, serial #262014.
- 1779-TRANSFORMER: (3) Pittsburgh Transformer Co. K.V.A. 25 cycles 660, 440 to 110-220, 440 to 115-230-480 to 120-240 type O.D.S.C.
- 1780-TRANSFORMER: General Electric Automatic K.V.A. 400-60 cycles, 3 phase, type M.H.300043 volts P.R.I. 6000, volts S.E.C. 2570 to 4300.
- 1783-TRANSFORMER: General Electric Company, GR-1034, automatic transformer, volt P.R.I. 600 -volts S.E.C. 3970-4300 for 500 H.P. motor.
- 1784-TRANSFORMERS: (2) General Electric instrument, potential V.A. 500, cycle 25-60, 6000 volt -110, serial 2112564, type P.
- 1785-TRANSFORMER: Maloney Electric Co. Windsor, Ont. K.V.A. 15, cycle 25, type T and subunit, 3 phase, serial #23612, P.R.I. volts 440-465-415, S.E.C. volts 100-220.
- 1786-TRANSFORMER: Pittsburgh Trans. Co. #2626-022, K.V. cycle 25 volts 400-110 400-220.
- 1788-TRANSFORMER: Pittsburgh Trans. Co. #26768-K.V.A. 5-cycle 25, volts 440 to 110.

RESTAURANT & LAUNDRY

- 1634-CAFETERIA UNIT: Consisting of Tray Table plastic top, Steam Table stainless steel top, Cooler Table stainless steel top, G.E. Underbar Mod. S.C.600-37 self contained refr. unit, Cashier's stand, overall length 24'.
- 1625-SINK: Stainless steel top with iron pipe frame, with 1 sink 24"x27"x8" deep and 1-sink 24"x27"x12" deep, overall 34"x13"x9" x 40" high with 12" high back, 2 drain boards 48" long and center drain board 24" wide, each sink with faucets.
- 1626-REFRIGERATOR: Koch, restaurant type, 2 door, inside 54" wide.
- 1630-MIXER & GRINDER: Century combination unit, with 1 H.P. motor.
- 1630-CASH REGISTER: National, Serial #1191217, model #213.
- 1674-WASHER: American #2007, size 54"x32", with metal perf. cyl. flat pulley drive.
- 1675-TUMBLER: American, 60"x40" vents, Drying tumbler #2273M3356, with fans. Flat belt pulley drive.
- 1677-WASHER: Troy type A, size 70"x12", double geared solid washer, brass turbine cyl. partition, 2 brass doors, flat belt pulley drive, #53843.
- 1678-EXTRACTOR: American solid curb extruder, 24" dia. brass tub. Flat belt pulley.

The Liquidation Staff, headed by Samuel Barliant and Leonard Hantover, will be on hand to personally supervise the inspection and sale. Beginning with March 26, you can contact Samuel Barliant at the former Cudahy Packing Co., Kansas City, Phone Thatcher 4659; or the Muehlebach Hotel in Kansas City, Phone Grand 1400. Leonard Hantover can be contacted at his office, Victor 8414, or the Cudahy plant.

Liquidation Conducted by

BARLIANT & COMPANY

1401 W. Pershing Rd. (39th St.) U. S. Yards, Chicago 9, Cliffside 4-6900

and

PHIL HANTOVER, INC.

1717-19 McGee Street, Kansas City 8, Missouri, Victor 8414

FLASHES ON SUPPLIERS

THE AULA COMPANY, INC.:
Henry Deutinger, president, has announced the appointment of William Archibald as plant engineer and of Robert J. McIlveen as sales supervisor of the firm's midwest territory. Archibald is a graduate of Massachusetts Institute of Technology and was with the research and engineering department of Worthington Pump Co.



McILVEEN

before undertaking supervision of Aula's plant and laboratory. McIlveen had been associated for several years with the parent company, Archibald & Kendall, Inc. He will be assisted in the midwest by Donald O'Brien in the sale of spices, cures and seasonings to the meat packing industry.

ROBERT GAIR COMPANY, INC.:
George E. Dyke, president, has announced the completion of a large shipping container plant at Teterboro, N. Y. This new Gair factory is situated on ten acres and contains over 150,000 sq. ft. of floor space. It will be called the Teterboro Corrugated Box Division of the Robert Gair Co., Inc.

CORN PRODUCTS SALES COMPANY: W. H. Gamble, president, announced that Harold Francis has been elected a vice president and has been appointed general sales manager for the Eastern division of this New York company.

CESCO: D. E. Stem, general manager of this San Francisco, Calif., corporation, has announced the appointment of E. C. Anderson as sales manager.

AMERICAN CAN COMPANY: Creation of a new Packaging Development division in Canco's general sales department, designed to step up the program for developing new containers and finding new uses for existing ones, has been announced by T. E. Alwyn, vice president of sales. T. F. Brennan, associated with the firm's sales department for his entire business life, will head the new division. Canco also announced that Dr. Berton S. Clark, scientific director of the Research and Technical department, has been appointed chairman of the Can Manufacturers Institute Research committee for 1952.

GOODYEAR TIRE & RUBBER COMPANY: Establishment of two new district managerships for the Films and Flooring division at Atlanta, Ga., and Dallas, Tex., have been announced. L. C. Parker will head the Atlanta office and Kenneth J. Whisler will manage the south central area from Dallas.

FORM-BEST
Full-Length Stockinettes

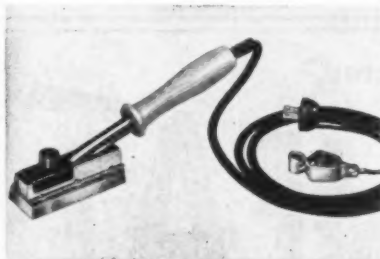
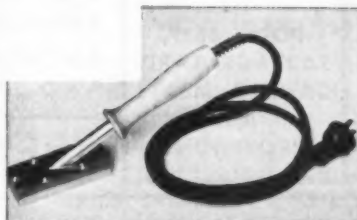
- Form hams plumper
- Cut down absorption and shrinkage
- Slip on quickly

Made by the makers of Pin-Tite
Extra Strong Shroud Cloths

The Cincinnati Cotton Products Co.
Cincinnati 14, Ohio

GREAT LAKES HAND SEALING IRONS feature a long, efficient life of sealing satisfaction!

These general-purpose hand sealing irons are engineered for long life of dependable service and high efficiency. Both have balanced design for easy handling, each has polished aluminum sealing face, non-rust finish on metal parts, sturdy construction. Standard irons designed for cellophane; both available with Teflon-coated sealing face at \$2 extra for sealing Pliofilm, acetate, etc.



HS-4 Iron above has wafer element, 115 or 230 volts A.C. or D.C. Single heat. Standard HS-4 Iron at only \$8.75 is a quality iron at economy price.

HS-5 Iron (left) has Calrod heating element warranted for full year against element burnout, adjustable thermostatic control. Can be set for any temperature required from 100 to 600°. Standard HS-5 Iron at only \$11.50 is the finest hand iron available today. 115 volts A.C. only. Order now!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS



ADLER STOCKINETTE

You HOLD EVERYTHING . . . color, flavor, shape
when you SMOKE HAMS in famous

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to

THE ADLER COMPANY, Dept. N
CINCINNATI 14, OHIO

WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

ADLER REPRESENTATIVES

PHIL HANTOVER, INC.
1717 McGee St.
Kansas City 8, Mo.
JOS. KOVOLOFF
800 N. Clark Street
Chicago, Illinois
JACK SHRIBMAN
5610 Berks St.
Philadelphia 31, Pa.
R. E. BAUMAN CO.
3419 West 1st St.
Los Angeles 4, Calif.

THE FAN THAT BLOWS



UPWARDS: *Reco*
REFRIGERATOR FAN
will improve condition of any
Refrigerator and Processing
Room Ceiling to Floor.

REYNOLDS
ELECTRIC COMPANY

3089 River Road Established 1900 River Grove, Ill.

Hydrogenated LARD FLAKES

Improve Your Lard

Samples on request.
Carload and L.C.L. Shipments.

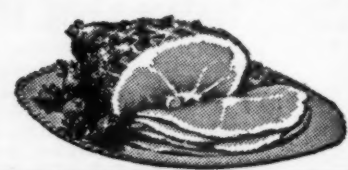
FREE Our Laboratory facilities are available free to help you determine quantities to be used and methods of operation.

THE E. KAHN'S SONS CO.
Cincinnati 25, Ohio Phone: Kirby 4000

SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS

KREY Tenderated Hams

THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT!



KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Eastern Representatives

ROY WALDECK
440 Broad St.
Newark, N. J.
A. I. HOLBROOK & CO.
74 Warren
Buffalo, N. Y.
122 N. Delaware
Philadelphia, Pa.
STANDARD BEEF COMPANY
187 State St.,
New Haven, Conn.
WESTERN BEEF COMPANY
486 Water St.,
Bridgeport, Conn.

Western Operations

KREY PKG. CO.
300 Langdon St.
San Francisco 3
Calif.
W. J. Bagley, Mgr.
KREY PKG. CO.
1516 Railroad St.
Glendale 4, Calif.
W. J. Bagley, Jr.,
Mgr.

For Federally Inspected,
Top Quality

BULL MEAT

That Makes Good Sausage Better:

BROKERS INQUIRIES ARE SOLICITED!



Phone Or Wire Collect!

CH esapeake 3-9644 - 9645
• IMMEDIATE DELIVERY •

MONARCH
PROVISION COMPANY

• SAUSAGE MATERIALS •
920-924 W. FULTON ST., CHICAGO 7, ILL.

Effect of Controls on Meat

(Continued from page 32)

sold in line with the lower ceiling prices applicable to the utility grade. OPS regulations do not permit meat packers to make boneless cuts to sell to the retail trade out of cattle that grade anything except utility or canner and cutter. In other words, controls are actually preventing meat packers from offering consumers a better value at a lower price."

"Let no one here get the idea that he is not affected because the examples I have cited apply only to meat packers. Any regulation affecting the free flow of the products of livestock affects you just as much as directly applied controls on livestock.

"I am not critical of the people who are attempting to administer and operate the OPS program, because they have been asked to do an impossible job. What I am critical of is the attempt to control based on an unsound premise; and the endeavor of those who would, in the light of their experience, still insist on extending controls for meat and livestock.

"A year ago they requested a two-year extension. High officials in the Office of Defense Mobilization indicated that they felt that after a two-year period we would be in a position to decontrol. But again this spring, when the bill comes up, they are asking for a further two-year extension.

"Recently, the proponents of controls appearing before committees of the Congress indicated that it would be too great a risk to decontrol at this time. I ask you, too great a risk for whom with hides selling at 14c under ceilings, tallow 5c per pound under ceilings, pork products from 5 to 15c per pound under ceilings. In appraising the job ahead of us, it is difficult to come to any conclusion other than that they desire controls for controls' sake.

"The experience of the livestock and meat industry with the OPA in World War II and OPS during the past year clearly demonstrates that the greatest benefits of price control go to unscrupulous violators who cash in on the black market. The livestock producers become discouraged. The consumers get little, or at best, temporary relief.

"Dr. Edwin G. Nourse, former chair-

man of the President's Council of Economic Advisers, described the attempt to control inflation by ceilings on commodities as a 'costly hoax.' C. D. Howe, Minister of Trade and Commerce of Canada, in discussing controls for meat and livestock said: 'We will not impose any system of price controls unless and until we are satisfied that those controls will serve a helpful and not a harmful purpose in combating inflation.'

"The progress of the livestock and meat industry would not have been possible without the individual freedom of choice and the incentives and opportunities provided by our American way of life. I am afraid that some are prone to think of these freedoms as inviolable, as something that can never be taken away from us. Remember, men wrested our freedoms from men.

"I am told that one of the main reasons for the organization 75 years ago of the Texas and Southwestern Cattle Raisers Association was to protect the early cattleman from the theft of his property. Today, we need protection against encroachments upon our liberties. We must be vigilant to recognize these inroads of statism.

"To keep secure the great inheritance of individual incentive and opportunity is today's challenge."

Minerals in Meat Discussed in AMI Ads

In order to take full advantage of the minerals-in-meat story, the American Meat Institute's Meat Educational Program has prepared for publication in all of the medical journals being used in the current campaign advertisements which discuss "Meat and Its Important Contribution of Essential Minerals." The ads contain tables showing the approximate mineral content of meats. The Institute's medical consultants feel that meat's mineral story will become as important as its vitamin story.

Oswald-Hess Billboards

Oswald & Hess Co., Pittsburgh, Pa., is advertising on small billboards that its farm sausage is 33 per cent leaner, and that its Farm Oaks sausage is made only by Oswald & Hess Co.



Julian
SMOKEHOUSES . . .
keep production UP
and costs DOWN!

JULIAN

Smokehouses

have won nation-wide acceptance on the sound basis of engineered dependability and proven performance! Many of the country's leading packers and sausagemakers are daily reaping the advantages of JULIAN'S expert engineering "know how" . . . enjoying trouble-free production batch after batch . . . and chalking up new economies!

Contact Julian today!

JULIAN ENGINEERING CO.

Manufacturers and Contractors:
Smokehouses, Process Piping and
Refrigeration

5445 N. CLARK ST. • CHICAGO 40, ILL.

Chicago Distributor for
Werthington Refrigeration Equipment

AROMIX

THE MARK OF QUALITY

The finest seasonings
and specialties
for discriminating
packers.

AROMIX CORPORATION

612-614 West Lake St. • Chicago 6, Ill. • DEarborn 2-0990

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Clean Meat Plants Faster, Cheaper With New Steam Pressure Unit

IT'S NO SECRET to members of the meat industry that they must keep their equipment and premises highly sanitary throughout the work day by constant and systematic cleaning. Each plant must also be thoroughly scrubbed down when the day is over.

Until recently, the "scrub down" was just what its name implied—a manual effort employing elbow grease, hot water, detergents and brushes. Today, however, more plants are shifting to a mechanical cleanup operation.

The fact that general cleanup is usually performed after hours frequently hides the knowledge that it can be a costly operation. As costs can be lowered in most any operation, so can they be lowered in cleanup through application of better techniques.

A new cleaning tool, the Sellers Jet cleaner, operates on the venturi principle. By virtue of its design, it attains nozzle pressures as high as three times the steam pressure used. The technique literally allows a hydraulic scrubbing and floats off the dirt. The water temperature can be regulated from 105 to 205° F. or higher if desired. With 100 psi. steam and 50 psi. water, the Sellers unit will produce a 200 psi. hose pressure and a water temperature of 180 to 185° F. At the same time the flow of water is 1,000 gph.

One of the plants using the portable model of the Sellers Jet cleaner is Illinois Packing Co., Chicago. The beef dressing, casing departments and loading dock all get a nightly cleaning with the unit. Robert E. Meyer, plant superintendent, said the new method has lowered cleanup charges by 40 per cent and has given the plant a more versatile cleaning aid.

Cleaning formerly was a manual operation. The floor was hosed down, sprinkled with detergent, scrubbed and flushed. Now the operator wheels the portable unit to the cold water and steam valves, connects the jet cleaner and opens the valves to obtain the right temperature.

Under the operator's guidance, the unit cleans with its hydraulic scrub action. The hose is 50 ft. long permitting the operator to cover a wide area.

The cleaning unit sucks up detergents in predetermined ratio through an 18-lb. pressure on the pipe stem leading into the detergent compartment. The detergent can be as much as 10 per cent of the homogenous mixture discharged from the hose. However, no tri-sodium phosphate or caus-



Joseph Kovera, plant superintendent at Slotkowski's, checks nozzle opening of jet cleaner. Some idea of compactness of the unit can be gained from photograph.

tic should be used with the unit unless it is added in combination with a water softener such as tri-poly phosphate. Failure to add the softener will clog the nozzle orifices.

Alfred Noren, plant engineer at Illinois Packing, said the ceilings and walls now get a daily wash down. The company has installed water proof electrical fixtures since using the new unit.

Cleaning the loading dock is one of the tough jobs performed by the unit. The dock is 100 ft. long and 5 ft. deep and handles 12 trucks simultaneously. Approximately two years old, the floor of the dock has been roughened by the constant movement of trucks and barrels. Bits of grease get jammed into its surface. With the correct water temperature and detergent, the Sellers unit cleans the dock quickly and well.

The Slotkowski Sausage Co., Chicago, has installed three stationary Sellers units which require only the opening of steam and water valves to make them operative. The units are located in the manufacturing room, the stuffing room and in the truck washing area.

Leonard Slotkowski, general manager, said the units have reduced the cost of cleaning materially. Formerly each department would clean its own area and equipment by hand. While a satisfactory job was performed, it was costly. Sausage makers, stuffers, smokers, etc., are all skilled workers who are on top of the wage scale in the

sausage industry. Furthermore, at the end of heavy production periods, cleanup would run into overtime for these employees.

Now, one man reports for work at the end of the day and cleans this entire three-stuffer plant. The unit uses enough detergent to loosen any grease film from the floors and equipment. In cleaning the stainless steel smokehouses, the houses are first fogged with an Oakite solution and then washed down with the Sellers unit.

Slotkowski said the cleaner requires 60 psi. steam to make it operative. (A manufacturer's representative said it can be made to function satisfactorily, with proper piping, for pressures down to 40 psi.)

Another midwestern packer is using the pressure unit to clean his cut and kill departments. The unit is especially adaptable to cleaning wooden cutting boards which formerly were moved into a vessel and sterilized with live steam.

A standards engineer for a major packer said the unit has been able, on the average, to cut cleaning costs by 30 per cent in the company's plants. He was quick to observe that the device is not a panacea for all cleaning problems. There are instances where high pressures would be harmful or pointless. Equipment such as check weight scales still have to be cleaned by hand. He also pointed out that in some areas which are relatively confined, high pressures are not desirable as they splash the freed grease back and forth between equipment and walls.

The cleaner, however, is standard equipment in this firm's dressing, cutting, sausage, rendering and tank house departments. Its ability to thoroughly clean a tank house sold management on the unit. This particular tank house has an open arch way through which dead stock is brought for charging. Condensed grease accumulates on the walls and ceilings. Previous hand cleaning operations were costly and tedious. The Sellers' unit cleaned this area in short time. The engineer noted that the cleaner uses less steam and water than manual methods.

A canning superintendent reported that the unit is ideal for floors and long tables, etc. However, he felt its pressures are too high for pocket fillers and other machinery with small orifices and openings.

The unit can also be used to coat packinghouse equipment with a protective oil in houses, for example, where the kill takes place on alternate days. The oil is used in place of the detergent.

Said to give long, trouble-free service, the units have no mechanical parts. The only item to be replaced is the venturi tube. To function properly, the nozzles must be procured according to available house steam pressure. Piping must be sized correctly for good operation.

at the
clean-
r these

work at
ns this
e unit
en any
equip-
s steel
e first
on and
Sellers

requires
ive. (A
said it
actorily,
es down

s using
cut and
special-
en cut-
e moved
with live

a major
able, on
costs by
plants.
the de-
cleaning
s where
mful or
s check
cleaned
that in-
ely con-
desirable
use back
nd walls.
standard
ing, cut-
nd tank
to thor-
old man-
articular
rch way
brought
use accu-
ngs. Pre-
ns were
ers' unit
me. The
mer uses
manual

reported
doors and
e felt its
ocket fill-
th small

d to cost
a protec-
le, where
ate days
he deter-

free serv-
echnical
eplaced is
n proper-
cured ac-
eam pres-
correctly

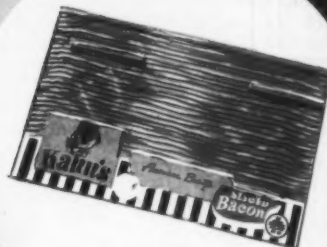
h 22, 1951



mil-o-bond



printed piliofilm wrapper



printed cellophane



cellophane bag



rotogravure printed
cellophane wrapper



cellophane bag

GET THE NATION'S MOST COMPLETE MEAT PACKAGING SERVICE

call your Milprint man first

Milprint meat merchandising specialists plan your packages with a practical understanding of your problems. Milprint artists design your package with "buy-me-now" appeal. And, at Milprint you get the widest range of packaging materials and printing processes available anywhere.

It all adds up to *successful* packages for your products — packages that look better, sell faster, make packaging production quicker and easier... save you time and money.

For better packages for EVERY product, call your local Milprint man first!

Milprint INC.
PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

GENERAL OFFICES, MILWAUKEE, WISCONSIN
SALES OFFICES IN PRINCIPAL CITIES

Printed Cellophane, Piliofilm, Polyethylene, Acetate, Glassine, Foils, Folding Cartons, Bags, Lithographed Displays, Printed Promotional Material

Meat Production Down But Sets A Record For This Time Of Year

MEAT production under federal inspection for the week ended March 15 was estimated at 327,000,000 lbs. by the U.S. Department of Agriculture. This represented a 3 per cent decline from the previous week, but 11 per cent more than the 294,000,000-lb. output for the corresponding period a year ago.

creased numbers of cattle and sheep.

The week's kill of cattle was reported at 224,000 head, or about 13,000 head less than the preceding week, but 12,000 more than last year during the same week. As beef, the slaughter of cattle amounted to 125,000,000 lbs. compared with 132,200,000 lbs. the week before

000 hogs for a 2,000-head decline from the preceding week, but sharply more than last year's 1,180,000 for the corresponding March week. Pork production of 181,700,000 lbs. showed a slight dip from the 183,300,000 lbs. the week before but was appreciably more than the 159,300,000 lbs. last year. The week's hog kill resulted in 47,400,000 lbs. of lard produced against 48,200,000 lbs. the previous week and 40,000,000 lbs. a year ago.

Sheep and lamb slaughter fell off abruptly as indicated by the 227,000 reported. This compared with 250,000 the week earlier and 169,000 last year over the same period. Lamb and mutton production dropped to 11,400,000 lbs. from 12,500,000 lbs. the week previous, but showed a sharp rise from the 8,300,000 lbs. a year ago.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 15, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Mar. 15, 1952.....	224	125.0	91	8.5	1,336	181.7	227	11.4	326.6
Mar. 8, 1952.....	237	132.2	85	8.1	1,338	183.3	250	12.5	336.1
Mar. 17, 1951.....	212	117.4	93	8.6	1,180	159.3	169	8.3	293.6

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		Lard Prod. per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Mar. 15, 1952...	1,015	558	165	93	242	136	106	50	14.7	47.4
Mar. 8, 1952...	1,015	558	170	95	244	137	106	50	14.8	48.2
Mar. 17, 1951...	1,006	554	161	92	242	135	105	49	14.0	40.0

It also set a weekly record for this time of the year.

It was the seventh consecutive week that production has hovered above last year, reflecting larger kills of all species of livestock than a year ago, save calves. The week's slaughter report continued to bear out the bigger pig crops, cattle production and the in-

and 117,400,000 lbs. a year ago.

Calf slaughter of 91,000 animals indicated a 6,000-head increase over the previous week, but 2,000 head under the kill for the same period last year. In terms of inspected veal it was 8,500,000 lbs. against 8,100,000 lbs. the week earlier and 8,600,000 lbs. last year.

The USDA estimated a kill of 1,336,-

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended March 15 increased by 7,200,000 lbs. above stocks reported on March 1. The American Meat Institute reported total pork stocks at 617,200,000 lbs. compared with 610,000,000 lbs. on March 1. A year ago these holdings were reported at 494,700,000 lbs. and the March 15, 1947-49 average at 458,800,000 lbs.

Total lard and rendered pork fat holdings amounted to 109,800,000 lbs. against 120,800,000 lbs. two weeks ago and 111,800,000 lbs. a year ago. The two-year average was 155,200,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year, and 1947-49 average.

ALL THREE HOG CLASSES IN PLUS COLUMN THIS WEEK

(Chicago costs and credits, first three days of week.)

For the first time in several months, all three classes of hogs scored plus margins. Price drops in some cuts of meats and rises in others helped account for the more favorable situation. Light hogs continued to show to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value			Value			Value			Value			Value			Value		
Pct. live wt.	Price per lb.	per cwt. alive	Pct. live wt.	Price per lb.	per cwt. alive	Pct. live wt.	Price per lb.	per cwt. alive	Pct. live wt.	Price per lb.	per cwt. alive	Pct. live wt.	Price per lb.	per cwt. alive	Pct. live wt.	Price per lb.	per cwt. alive
Skinned hams	12.7	45.9	\$ 5.83	\$ 8.31	12.7	44.3	\$ 5.63	\$ 7.84	13.0	44.0	\$ 5.72	13.0	44.0	\$ 5.72	13.0	44.0	\$ 5.72
Picnics	5.7	27.0	1.54	2.18	5.5	25.9	1.42	1.98	5.4	25.8	1.38	5.4	25.8	1.38	5.4	25.8	1.38
Boston butts	4.3	35.3	1.52	2.15	4.1	34.3	1.44	2.00	4.1	34.3	1.40	4.1	34.3	1.40	4.1	34.3	1.40
Loins (blade in)	10.1	41.0	4.14	5.99	9.9	39.7	3.93	5.52	9.7	37.8	3.68	9.7	37.8	3.68	9.7	37.8	3.68
Lean cuts			\$12.03	\$18.63			\$12.42	\$17.34			\$12.18			\$12.18			\$12.18
Bellies, S. P.	11.1	25.9	2.88	4.12	9.6	24.2	2.32	3.25	4.0	18.9	.76	4.0	18.9	.76	4.0	18.9	.76
Bellies, D. S.					2.1	17.0	.36	.36	8.6	17.0	1.49	8.6	17.0	1.49	8.6	17.0	1.49
Fat backs					3.2	8.0	.26	.36	4.6	8.7	.41	4.6	8.7	.41	4.6	8.7	.41
Plates and jowls	2.0	7.2	.20	.30	3.0	7.2	.22	.21	3.4	7.2	.25	3.4	7.2	.25	3.4	7.2	.25
Raw leaf	2.3	10.4	.34	.34	2.2	10.4	.25	.34	2.2	10.4	.24	2.2	10.4	.24	2.2	10.4	.24
P.S. lard, rend. wt.	13.9	11.2	1.56	2.17	12.4	11.2	1.36	1.94	10.4	11.2	1.16	10.4	11.2	1.16	10.4	11.2	1.16
Fat cuts & lard			\$ 4.98	\$ 6.93			\$ 4.77	\$ 6.45			\$ 4.31			\$ 4.31			\$ 4.31
Spareribs	1.6	36.0	.58	.83	1.6	30.5	.49	.70	1.6	25.0	.40	1.6	25.0	.40	1.6	25.0	.40
Regular trimmings	3.3	14.2	.47	.67	3.1	14.2	.44	.60	2.9	14.2	.42	2.9	14.2	.42	2.9	14.2	.42
Feet, tails, etc.	2.0	9.6	.20	.29	2.0	9.6	.20	.29	2.0	9.6	.20	2.0	9.6	.20	2.0	9.6	.20
Offal & misc.			.70	1.15			.70	1.14			.70	1.13			.70	1.13	
TOTAL YIELD																	
& VALUE	70.0		\$19.96	\$28.50	71.5		\$19.02	\$26.52	72.0		\$18.21	\$25.25					
Cost of hogs			\$17.18				\$17.13				\$16.77						
Condemnation loss			.10				.10				.10						
Handling and overhead			1.46				1.32				1.23						
TOTAL COST PER CWT.			\$18.74	\$26.77			\$18.55	\$25.93			\$18.10	\$25.11					
TOTAL VALUE			19.96				19.02				18.21						
Cutting margin			+\$1.22				+\$1.73				+\$1.11						
Margin last week			+ 1.00	+ 1.56			+ .28	+ .30			— .28	— .39					

Mar. 15 stocks as Percentages of Inventories on			
	Mar. 1 1952	Mar. 17 1951	1947-8 Av.
BELLIES			
Cured, D. S.	108	81	90
Cured, S.P. & D.C.	95	91	86
Frozen-for-cure, regular.	140	33	250
Frozen-for-cure, S.P. & D.C.	104	128	157
Total bellies	102	107	124
HAMS			
Cured, S.P. regular.	100	122	82
Cured, S.P. skinned.	110	149	133
Frozen-for-cure, regular.	400	400	88
Frozen-for-cure, skinned.	89	144	125
Total hams	100	147	128
PICNICS			
Cured, S.P.	100	111	111
Frozen-for-cure	107	166	190
Total picnics	105	145	157
FAT BACKS			
D.S. CURED	87	122	73
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	103	100	66
Cured, S.P.	99	93	70
Frozen-for-cure, D.S.	137	116	119
Frozen-for-cure, S.P.	105	125	156
Total other	105	113	100
BARRELED PORK	100	122	65
TOT. D.S. CURED ITEMS			
	102	90	85
TOT. FROZ. FOR D.S. CURE			
	139	48	179
TOT. S.P. & D.C. CURED			
	100	135	151
TOT. S.P. & D.C. FROZ.			
	101	131	151
TOT. CURED & FROZEN- FOR-CURE			
	101	121	124
FRESH FROZEN			
Loins, shoulders, butts and spareribs	100	134	215
All other	99	161	181
Total	100	143	200
TOT. ALL PORK MEATS			
	101	125	155
RENDERED PORK FATS			
	100	104	93
LARD			
	91	98	70

New **STERLING** **KOOLER KUBES**

*Save Time...
Trouble... Money*

**in Unit Coolers,
Brine Spray Cold Diffusers
or Spray Deck Systems**



NOW PROFIT by this convenient, dependable way of providing steady operation of refrigerating equipment with less attention, less maintenance effort, than former methods of adding loose salt or salt in bags.

Sterling Kooler Kubes are special heavily compressed 50-lb. refrigeration salt cubes that dissolve at an even rate to strengthen brine continuously and uniformly. They eliminate the labor and guess-work of measuring loose salt.

Kooler Kubes make it possible to maintain brine at the proper *Salometer strength* which substantially reduces product shrinkage and prevents the icing of coils.

Sterling Kooler Kubes save on salt consumption, eliminate the troubles caused by clogging of spray nozzles, and help to eliminate fog in chill rooms.

For better operation with less maintenance, simply place one or more Sterling Kooler Kubes in the pan of each unit cooler or on the spray deck.

Kooler Kubes do the rest . . . slowly dissolving in the recirculating brine for maximum efficiency of the refrigeration equipment. For additional information or technical help, mail coupon at right.

IMPORTANT—For large installations of refrigerating equipment, always investigate the possibility of using the †Lixate Rock Salt Dissolver.

INTERNATIONAL SALT COMPANY, INC.
Scranton 2, Pennsylvania

*Trademark International Salt Company, Inc.
†Registered U. S. Patent Office.

SEND COUPON NOW!

INTERNATIONAL SALT COMPANY, INC.
SCRANTON 2, PENNSYLVANIA

- ☐ Please have a representative call.
☐ Please send additional information.

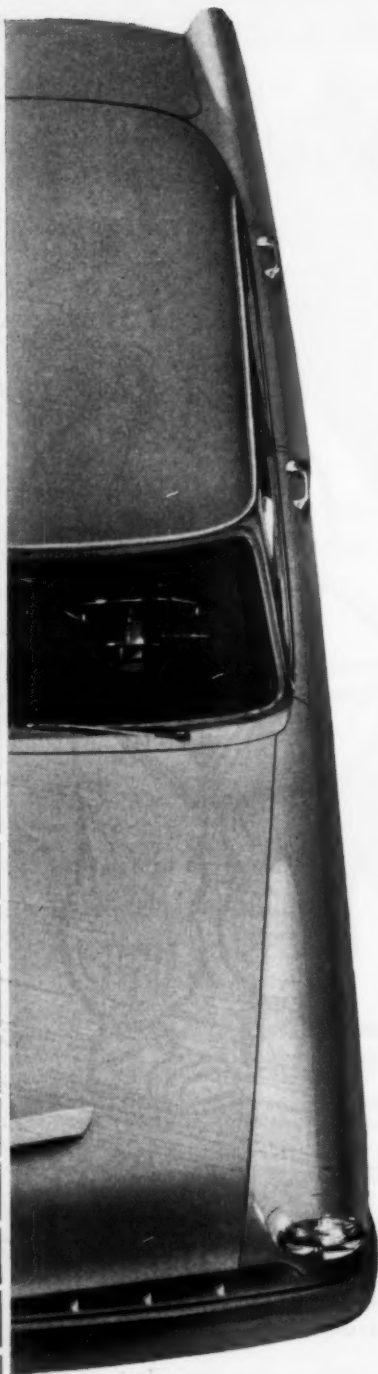
SIGNED:

Name _____

Company _____

Address _____

City _____ Zone _____ State _____



half a car isn't enough

**... neither is
stabilizing
half
your lard**



Your sales will go places faster when you make sure that *all* the lard you process is protected against spoilage. No matter what use your customers make of your lard, it will remain stable longer and increase shelf-life of finished foods. That's good business for them... and for you!

Up to recently, rancidity has been the greatest drawback to extensive use of economical lard. Now Tenox—Eastman's doubly-effective antioxidant—prolongs lard storage life up to 14 times... and reduces the need for refrigeration. It also carries through baking temperatures. Baked goods stay fresh up to 5 times longer.

Follow the trend of more and more processors. Become a 100 percent in the use of Tenox. Stabilize your lard... and discover a broader market for your product by increasing lard acceptance and use.

For sample quantities and information about Tenox, its carry-through properties, and its ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Tenox

**Eastman
Antioxidants
for Lard**

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main St.; **WEST COAST:** Wilson Meyer Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—821 Second Ave. **DISTRIBUTED IN CANADA BY:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

Cold Storage Holdings Of Most Meats Declined In February: Pork Increased

COLD storage holdings of pork increased during the month of February according to figures released by the U.S. Department of Agriculture.

The February 29 five-year average, calculated on figures from 1947 through 1951, was listed at 236,048,000 lbs.

Total of all categories of pork

U. S. COLD STORAGE STOCKS, FEBRUARY 29

	Feb. 29 1952 1,000 pounds	Feb. 28 1951 1,000 pounds	Jan. 31 1952 1,000 pounds	5-yr. av. Feb. 29 1,000 pounds
Beef, frozen	240,032	136,943	228,585	138,288
Beef, in cure, cured and smoked	10,776	12,697	11,711	12,103
Total beef ²	250,808	149,640	240,296	150,391
Pork, frozen	539,418	418,440	477,279	348,677
Pork, dry salt in cure, cured	52,948	54,281	43,935	53,990
Pork, all other in cure, cured and smoked	194,728	173,844	183,778	182,378
Total pork ³	786,194	641,565	704,992	585,045
Lamb and mutton	13,436	9,474	13,840	15,126
Veal	11,618	8,491	15,951	12,291
All edible offal, frozen and cured	68,538	56,674	67,728	62,801
Canned meats and meat products	45,201	37,857	37,079	39,938
Sausage room products	19,728	14,673	16,464	15,143
Lard ⁴	51,544	87,815	46,621	118,599
Rendered pork fat	1,948	1,618	2,663	2,473

NOTE: These holdings include stocks in both cold storage warehouses and meat packing plants. Preliminary figures. Revised figures will appear in next month's report. ²Included in above figures are the following government-held stocks in cold storage outside of processors' hands as at:

	Feb. 29	Jan. 31 (Rev.)
Beef	50,059,000 lbs.	35,034,000 lbs.
Pork	20,134,000 lbs.	18,066,000 lbs.
Lard	1,044,000 lbs.	539,000 lbs.

Most other categories showed declines. Total beef stocks moved up considerably, as the February 29, 1952 figure of 269,334,000 lbs. showed a 27,000,000-lb. gain over the 242,023,000 lbs. a year ago. But on January 31, this year, beef holdings amounted to 300,000,000 lbs.

amounted to 786,194,000 lbs., or larger than for all dates and periods under comparison in the government report. On January 31, 1952, these meats totaled 704,992,000 lbs. Last year at the close of February, total pork holdings were calculated at 641,565,000 lbs.

and the five-year average for the date was 585,045,000 lbs. Frozen pork stocks showed big gains for all four dates and periods concerned, and reached 539,418 lbs. by February 29, 1952.

Lamb and mutton stocks were a relatively minor figure compared with other classes of meats, and although larger than a year ago at the close of February, were below holdings of last January, and the five-year average for February 29. A total of 13,436,000 lbs. of the commodity were in cold storage at the close of last February compared with 13,840,000 lbs. a month earlier, 9,474,000 lbs. on February 28, 1951, and 15,126,000 lbs., the five-year average. The pattern in veal stocks resembled that of lamb and mutton although the figures were different, the accompanying chart shows. The latest figure was 11,618,000 lbs.

Lard stocks, although larger than at the close of January, were smaller than either the holdings of a year ago or the five-year average for February 29. These figures were: 51,544,000, 46,621,000, 87,815,000 and 118,569,000 lbs., respectively.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Mar. 15, with comparisons:

	Week Mar. 15	Previous Week	Cor. Week 1951
Cured meats, pounds	24,101,000	27,395,000	32,165,000
Fresh meats, pounds	22,952,000	19,051,000	17,994,000
Lard, pounds	7,061,000	6,514,000	6,092,000

..... **for EXCELLENT SERVICE**

MINIMUM MAINTENANCE and REPAIR

KRAFT FOODS COMPANY

buys *Arctic Traveler*

100 MGN-E

THE IDEAL REFRIGERATION UNIT



This One-Ton Capacity Refrigerating Unit features a self-contained 110-Volt A. C. Standby permitting loading indoors without noise or fumes, holding Loaded Cargoes at Thermostatically Controlled Temperatures Overnight, making Night Deliveries Quietly in Suburban Neighborhoods.

American
MANUFACTURING COMPANY

MONTGOMERY 2 ALABAMA

N.Y. SALES OFFICE: 53-09 97th PLACE - CORONA, L. I.

Write for information on Other Models Tailored to Your Job!

KRAFT FOODS COMPANY

Attention: Sales Dept. (Room 100) - Chicago, Ill.

JANUARY 15, 1952

Mr. J. H. McNamee

1100 North Dearborn Street, Chicago, Ill.

Dear Mr. McNamee:

Enclosed for your information are two copies of a letterhead memorandum from the Chicago office of the Kraft Foods Company, dated January 15, 1952, regarding the purchase of one (1) Arctic Traveler 100 MGN-E refrigeration unit for your use.

The unit is a self-contained, one-ton capacity refrigerating unit, which is designed for use in the storage and distribution of frozen foods. It is a very quiet unit, and is designed for use in the storage and distribution of frozen foods.

We are sure that you will find this unit to be a very valuable addition to your equipment.

Sincerely yours,

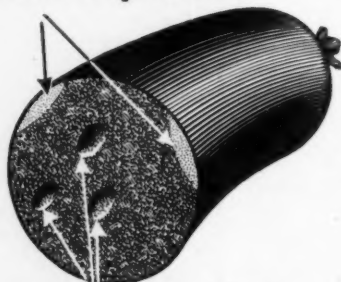
JOHN H. McNamee

JOHN H. McNamee

TIETOLIN

THE PERFECT ALBUMIN BINDER. Reg. U.S. Patent Office

Prevents Fat Separation



Eliminates Air Pockets

You save about 20c lb. - get all bullmeat's binding qualities!

TIETOLIN enables sausage makers to reduce bullmeat, use more fat pork trimmings and other fats in their formulas. No air pockets, no fat separation when you use TIETOLIN. You get smoother, better-tasting, less expensive products. See for yourself why sausage makers the world over consider TIETOLIN the "perfect albumin binder." Write for sample drum or leaflet P-90.

8 Reasons why TIETOLIN is Biggest-Selling Binder:

1. binds fat of all kinds
2. effectively prevents fat separation
3. reduces loss by shrinkage
4. increases yield
5. eliminates air pockets
6. absorbs and holds moisture
7. contains no cereal, no gum, no starch
8. fully approved for use in Federal inspected plants in U.S. and Canada

There's only one TIETOLIN . . .
and FIRST SPICE makes it!

WE ALSO MAKE:

Bouillon Frankfurter Seasoning,
FLAVOLIN M.S.G. Flavor Booster.
Complete line of seasonings.



FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • Worth 4-5682

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Mar. 19, 1952
Prime, 600/800	57
Choice, 500/700	54½
Choice, 700/900	54
Good, 700/800	49½ @ 49
Commercial cows	41 @ 41½
Can. & cut.	39½ @ 40
Bulls	44½

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.0 @ 64.9
Forequarter	50.0 @ 51.9
Round	60.0 @ 61.0
Trimmed full loin	90.5 @ 92.0
Flank	16.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 57.00
Fore Shank	32.0
Brisket	43.0
Rib	75.0 @ 77.0
Short plate	20.0 @ 22.0
Back	50.0 @ 60.3
Triangle	47.1
Arm chuck	51.8
Choice:	
Hindquarter	64.0 @ 64.9
Forequarter	50.0 @ 51.9
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	16.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 57.0
Fore Shank	32.0
Brisket	43.0
Rib	60.0 @ 63.0
Short plate	20.0 @ 22.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	8 @ 9½
Hearts	28
Livers, selected	56 @ 60
Livers, regular	50
Tripe, scalded	10½ @ 11
Tripe, cooked	14 @ 15
Lips, scalded	16 @ 16½
Lips, unsalted	11 @ 12
Lungs	10.20 @ 10.80
Melts	10 @ 10½
Udders	6 @ 6½

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
6 to 12 oz.	1.02
12 oz. up	1.02
Calf tongues	36.70
Lamb fries	73.50 @ 73.90
Ox tails, under ½ lb.	27.70
Over ½ lb.	27.70

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	52 @ 53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 @ 57
Hams, skinned, 16/18 lbs., wrapped	51 @ 52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54 @ 55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38 @ 41
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	43 @ 47½

VEAL—SKIN OFF†

Carcass (l.c.l. prices)	
Prime, 80/150	56 @ 59½*
Choice, 50/80	56 @ 59½*
Choice, 80/150	56 @ 59½*
Good, 50/80	48 @ 54
Good, 80/150	54 @ 57½
Commercial, all weights	41 @ 49

†For permissible additions to ceilings see CPR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	52.00 @ 53.00
Choice, 30/50	52.00 @ 53.00
Good, all weights	46.00 @ 53.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	32 @ 35
Good, 70/down	30 @ 32
Utility, 70/down	27 @ 29

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	48 @ 44½
Pork loins, regular	
12/down, 100's	42 @ 44
Pork loins, boneless, 100's	60 @ 61
Shoulders, skinned, bone-in, under 16 lbs., 100's	32
Picnics, 4/6 lbs., loose	27 @ 28
Picnics, 6/8 lbs., loose	26 @ 28½
Boston butts, 4/8 lbs., 100's	36 @ 37
Tenderloins, fresh, 10's	10½ @ 11
Neck bones, bbls.	17
Livers, bbls.	13 @ 14
Brains, 10's	8½ @ 10
Ears, 30's	8 @ 8½
Snouts, lean-in, 100's	7 @ 8½
Feet, front, 30's	7 @ 8

SAUSAGE MATERIALS—

FRESH

Pork trim., reg. 40%, bbls.	14½
Pork trim., guar. 50% lean, bbls.	15½ @ 15½
Pork trim., spec. 50% lean, bbls.	38 @ 39
Pork trim., ex. 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	39½
Bull meat, bon's, bbls.	56 @ 57
Bon's cow meat, C.C., bbls.	52
Beef trimmings, bbls.	41 @ 42
Boneless chucks, bbls.	55½ @ 57
Beef head meat, bbls.	35 @ 38
Beef cheek meat, trmd., bbls.	35 @ 38
Shank meat, bbls.	59½ @ 59.80
Veal trimmings, bon's, bbls.	47

SAUSAGE CASINGS

(f.o.b. Chicago)
(l.c.l. prices quoted to manufacturer of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in., 140 pack	80 @ 81
Export rounds, wide, over 1½ in.	1.05 @ 1.10
Export rounds, medium, 1½ @ 1½ in.	1.45 @ 1.53
Export rounds, narrow, 1½ in. under	1.00 @ 1.06
No. 1 weasands, 24 in. up	1.10 @ 1.15
No. 1 weasands, 22 in. up	12 @ 14
No. 2 weasands	7 @ 8
Middles, sewing, 2 in.	1.20 @ 1.40
Middles, select, wide, 2 @ 2½ in.	1.50 @ 1.70
Middles, select, extra, 2½ @ 2½ in.	1.70 @ 1.95
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 26
Beef bungs, domestic	20 @ 22
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 20
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	8 @ 9

Pork casings:	
Extra narrow, 29 mm. & dn.	4.05 @ 4.30
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.05
Medium, 32 @ 35 mm.	2.75 @ 2.85
Spec. med., 35 @ 38 mm.	2.15 @ 2.25
Export bungs, 34 in. cut	25 @ 28
Large prime bungs, 34 in. cut	16 @ 17
Medium prime bungs, 34 in. cut	12 @ 15
Small prime bungs	7½ @ 8½
Middles, per set, cap. off	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	52 @ 54
Holsteiner	81 @ 84.5
B. C. Salmi	90 @ 93.0
Genoa style salami, ch.	95 @ 96
Pepperoni	81 @ 85
Italian style hams	75 @ 79

ES
S
2.00 @ 53.20
2.00 @ 53.20
5.00 @ 33.00
ON
32 @ 35
10 @ 32
27 @ 29
ND
S
18 @ 44 1/2
12 @ 44
30 @ 61
32
27 @ 29
26 @ 28 1/2
36 @ 37
10 1/2 @ 11
17
13 @ 14
8 1/2 @ 10
8 @ 8 1/2
7 @ 8
ALS—
14 1/2
15 1/2 @ 15 1/2
8 @ 39
46
15. 39 1/2
36 @ 57
32
41 @ 42
55 1/2 @ 57
35 @ 58
35 @ 58
9 1/2 @ 59.80
47
GS
Manufacture
50 @ 85
1.05 @ 1.19
1.45 @ 1.55
1.00 @ 1.05
1.10 @ 1.15
12 @ 14
7 @ 9
1.20 @ 1.40
1.50 @ 1.70
1.70 @ 1.95
2.50 @ 2.60
22 @ 28
20 @ 25
16 @ 20
11 @ 12
5 @ 7
4.05 @ 4.20
4.00 @ 4.06
2.75 @ 2.95
2.15 @ 2.25
25 @ 28
16 @ 17
12 @ 15
7 1/2 @ 8 1/2
50 @ 55
97
59 @ 62.4
82 @ 84
81 @ 84.5
90 @ 93.0
93 @ 96
81 @ 85
75 @ 79



B & D COMBINATION RUMPBONE SAW AND CARCASS SPLITTER...

your **BEST BUY** for reducing production costs in slaughtering all grades of cattle ...and improving operator efficiency!



This B & D machine has been operating to the entire satisfaction of hundreds of its users for over 25 years!

Extreme ease of handling permits even the unskilled man to split rumps, loins, ribs and chucks with amazing speed and with the precision of an "expert". This industry-endorsed machine lowers cutting costs, increases your yield, and eliminates cleaver loss due to damage of ribs and chucks. Write for full particulars and specifications of this and other cost-cutting B&D machines designed exclusively for the meat packer.

Invest in the Best ...  Buy Only B&D Machines!

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

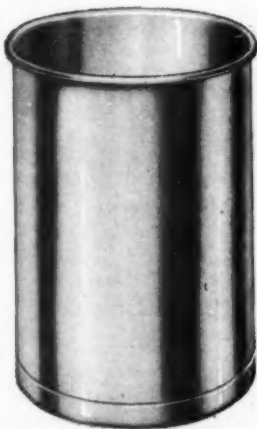
STANcase STAINLESS STEEL EQUIPMENT

STAINLESS STEEL DRUMS

Available in 2 Sizes

Model No. 30 ... 30 Gal. Capacity
Model No. 55 ... 55 Gal. Capacity

**Ruggedly Constructed
For Lifetime Wear**



STANCASE SANITARY, FOOD HANDLING DRUMS are ruggedly constructed for lifetime service of 16 gauge Stainless Steel. Inside surfaces are seamless; maintained sparkingly clean with minimum labor. Top rims are rolled over a steel reinforcing-rod and closed all around. Foot rings are made of Stainless Steel and are closed all around leaving no crevices where dirt might accumulate. Foot ring takes the abuse of service (bottom of drum does not rest on the floor) and eases the rolling of heavily-laden drum.

SPECIFICATIONS

MODEL No. 30

Capacity—30 Gal.
16 gauge Stainless Steel
Inside Dimensions:
Diam. 18 1/2"; Depth 28".
Overall height—29".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MODEL No. 55

Capacity—55 Gal.
16 gauge Stainless Steel.
Inside Dimensions:
Diam. 22 1/4"; Depth 34".
Overall height—35".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.
121 Spring Street • New York 12, N. Y.



**YOU NEED A HOLE IN YOUR FLOOR...
...LIKE A HOLE IN YOUR HEAD**

... and that good American logic beats anything Confucius ever said. We know, Cleve-O-Cement will take care of the floors. It is used in thousands of food and meat plants the world over. Anyone can apply it. Dries overnight flint hard. Waterproof, slipproof, crumble proof. Resists cold, grease, steam and most acids. Developed especially for dairies, packing plants, bottling plants and wherever a damp, cold floor exists.

Send for illustrated bulletin.

THE MIDLAND PAINT & VARNISH CO.
9119 RENO AVE. • CLEVELAND 5, OHIO



10 Good Reasons for Using CAINCO

Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

CAINCO, INC.

Seasonings and Sausage Manufacturers Specialties

222-224 W. KINZIE ST. CHICAGO 10, ILL.

*Powdered Milk Product

SAUSAGE-MEAT LOAVES-SPECIALTIES

taste better and sell better when fortified with

Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that peps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

VEGETABLE JUICES, INC.

664-666 W. Hubbard St.

Chicago 10, Illinois



Daniels
MANUFACTURING CO.

RHINELANDER, WISCONSIN

PREFERRED PACKAGING SERVICE

Glassine and Greaseproof Papers • Plain, Laminated and Heat-Seal
Sylvania Cellophane • Foil • Special Papers • Printed in Sheets and Rolls

creators designers
multicolor printers

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	43	@47
Pork sausage, sheep cas.	51	@53
Frankfurters, sheep cas.	55	@60 1/4
Frankfurters, skinless	50	@52 1/2
Bologna	44	@46
Bologna, artificial cas.	43	@45
Smoked liver, hog bungs	44	@45 1/4
New Eng. lunch, spec.	73	@76 1/4
Minced lunch, spec. ch.	54	@58 1/4
Tongue and blood	46	@49
Blood sausage	41	@49
House	34	@36
Pollish sausage, fresh	50	@55
Pollish sausage, smoked	54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allepice, prime	33	38
Resifted	36	41
Chili Powder	42	42
Chili Pepper	44	44
Cloves, Zanzibar	1.02	1.08
Ginger, Jam., unbl.	61	66
Ginger, African	29	35
Cochin
Mace, fancy, Banda
East Indies	1.87	
West Indies	1.29	
Mustard, flour, fcy.	35	
No. 1	30	
West India Nutmeg	50	
Paprika, Spanish	41	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	1.62	2.38
Pepper, white	2.37	2.52
Malabar	1.62	1.72
Black Lampung	1.62	1.72

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Sam.
Caraway seed	15	22
Cominos seed	27	32
Mustard seed, fancy	23	..
Yellow American	20	..
Marjoram, Chilean
Oregano	21	27
Coriander, Morocco
Natural No. 1	17	21
Marjoram, French	40	47
Sage, Dalmatian
No. 1	71	78

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.49
Salt, peter, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.50
Medium	28.50
Rock, bulk, 40 ton car., delivered Chicago	12.00
Sugar—	
Raw, 96 basis, f.o.b.	..
New York	6.25
Refined standard cane gran.	..
basis	8.50
Refined standard beet gran., basis	8.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	7.25

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 13	San Francisco Mar. 13	No. Portland Mar. 14
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.00@56.00		\$57.00@58.10
600-700 lbs.	54.00@55.00	\$55.00@56.00	55.00@56.10
Good:			
500-600 lbs.	53.00@54.00	54.50@55.00	55.70@56.10
600-700 lbs.	52.00@53.00	54.00@55.00	54.00@55.10
Commercial:			
350-600 lbs.	50.00@51.00	50.00@51.00	50.70@51.10
COW:			
Commercial, all wts.	46.00@48.00	46.00@50.00	46.00@51.10
Utility, all wts.	44.00@47.00	44.00@48.00	45.00@46.10
FRESH CALF (Skin-Off)			
Choice:			
200 lbs. down	58.00@58.40		58.00@58.40
Good:			
200 lbs. down	55.00@56.40		56.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	51.00@52.00	54.00@56.00	53.00@54.50
50-60 lbs.	50.00@51.00	50.00@54.00	51.00@54.00
Choice:			
40-50 lbs.	51.00@52.00	53.00@55.00	53.00@56.00
50-60 lbs.	49.00@51.00	50.00@53.00	51.00@54.00
Good, all wts.	49.00@51.00	54.00@56.00	51.00@55.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	34.00@35.00	34.50@35.80	33.40@33.80
Good, 70 lbs. dn.	33.70 bulk	32.00@33.80	33.40@33.80
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	29.50@31.00	30.00@36.45	28.50@29.50
120-160 lbs.	29.50@31.00	29.00@35.00	28.50@29.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@47.00	48.00@52.00	46.00@50.00
10-12 lbs.	45.00@47.00	47.00@50.00	46.00@50.00
12-16 lbs.	45.00@47.00	45.00@47.00	45.00@48.00
PICNICS:			
4-8 lbs.	37.00@40.00	32.00@36.00	..
PORK CUTS No. 1: (Smoked)			
HAM, Skinned:			
10-14 lbs.	47.00@50.00
14-18 lbs.	47.00@50.00	52.00@56.00	49.00@55.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@45.00	42.00@48.00	42.00@45.00
8-10 lbs.	35.00@43.00	40.00@46.00	39.00@44.00
10-12 lbs.	35.00@43.00	..	38.00@43.00
LARD, Refined:			
Tierces	14.00@15.50	..	12.00@16.00
50-lb. cartons and cans.	14.50@16.00	16.00@17.00	16.00@17.00
1-lb. cartons	15.00@16.25	17.00@18.00	16.00@17.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS

THURSDAY, MARCH 20, 1952

REGULAR HAMS

Fresh or F.F.A. Frozen

8-10	45n	45n
10-12	45n	45n
12-14	42½n	42½n
14-16	42n	42n

BOILING HAMS

Fresh or F.F.A. S. P.

16-18	42n	42n
18-20	38n	38n
20-22	37½n	37½n

SKINNED HAMS

Fresh or F.F.A. Frozen

10-12	47½	46½ @ 47
12-14	44½	44½
14-16	44½	44½
16-18	44	44
18-20	40½	40½
20-22	40 @ 40½	40
22-24	40 @ 40½	40
24-26	39½	39½
26-28	38½ @ 38½	38½
28-30	38½ @ 38	37½
30-32	37½ @ 38	37½

FAT BACKS

Green or Frozen Cured

6-8	9n	9n
8-10	9n	9n
10-12	9n	9 @ 9½
12-14	10 @ 10½	10 @ 10½
14-16	10½ @ 11n	11
16-18	11½n	11½
18-20	11½ @ 11½	11½ @ 11½
20-22	11½n	11½ @ 11½

PICNICS

Fresh or F.F.A. Frozen

4-6	27	27
6-8	25½ @ 26	25½ @ 26
8-10	25½ @ 26	25½ @ 26
10-12	25½ @ 26	25½
12-14	25½ @ 26	25½
14-16	25½ @ 26	25½
16-18	25½ @ 26	25½
18-20	25½ @ 26	25½

BELLIES

Green or Frozen Cured

6-8	27½ @ 28	29 @ 29½
8-10	25½ @ 26	27½ @ 27½
10-12	24½	26
12-14	22½	24½ @ 24½
14-16	20	21½
16-18	18½	20
18-20	18½	20

GR. AMN.

BELLIES

Clear

18-20	17½	18n
20-22	15	17½ @ 17½
22-24	15	16½ @ 16½
24-26	13½	14½
26-28	13	14½ @ 14½
28-30	12½	14

*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen Cured

Reg. plates	12½n	12½n
Clear plates	12½n	12½n
Square jowls	12½n	12½n
Jowl butts	8½	9½ @ 9½n
S.P. jowls	10	10½n



WHAT'S HATCHIN' IN YOUR BUSINESS-

If it's Packaging in Lithographed Metal Cans . . . WE'D LIKE TO KNOW!



DOES your lithographed metal package measure up to the quality of your product? Does it make people want to buy it? Today's competition makes package design and color more important. Heekin Lithographed Cans are individually styled . . . styled to sell your product . . . and keep it selling. Heekin colors are true and long lasting. Heekin's metal packaging know-how . . . plus Heekin's Personal Service . . . stand ready to serve you. Call on us.

HEEKIN 51 Years of Service 1901-1952
Lithographed CANS
THE HEEKIN CAN CO.

PLANTS AT CINCINNATI & MORRISON, OHIO; CHESTNUT HILL, TENNESSEE; SPRINGDALE, ARKANSAS

LARD FUTURES PRICES

MONDAY, MARCH 17, 1952

Mar. 12.60	12.60	12.42½	12.42½
May 12.70	12.70	12.52½	12.60
July 12.90	12.95	12.72½	12.82½
Sept. 13.12½	13.17½	12.90	13.05n
Oct. 13.15	13.20	12.95	13.07½
Nov. 13.17½	13.17½	13.00	13.07½

Sales: 6,120,000 lbs.

Open interest at close Friday, Mar. 14th: Mar. 41, May 541, July 610, Sept. 522, Oct. 167, Nov. 24; at close Sat., Mar. 15th: Mar. 41; May 536, July 623, Sept. 527, Oct. 186 and Nov. 28 lots.

TUESDAY, MARCH 18, 1952

Mar. 12.32½	12.32½	12.25	12.25
May 12.45	12.45	12.30	12.37½
July 12.60	12.62½	12.50	12.55
Sept. 13.02½	13.02½	12.70	12.75n
Oct. 13.07½	13.07½	12.82½	12.85
Nov. 13.10	13.10	12.85	12.85n

Sales: 4,200,000 lbs.

Open interest at close Mon., Mar. 17th: Mar. 24, May 533, July 653, Sept. 535, Oct. 190, and Nov. 31 lots.

WEDNESDAY, MARCH 19, 1952

Mar. 12.60	12.60	12.42½	12.42½
May 12.70	12.70	12.52½	12.60
July 12.90	12.95	12.72½	12.82½
Sept. 13.12½	13.17½	12.90	13.05n
Oct. 13.15	13.20	12.95	13.07½
Nov. 13.17½	13.17½	13.00	13.07½

Sales: 3,960,000 lbs.

Open interest at close Friday, Mar. 14th: Mar. 41, May 541, July 610, Sept. 522, Oct. 167, Nov. 24; at close Sat., Mar. 15th: Mar. 41; May 536, July 623, Sept. 527, Oct. 186 and Nov. 28 lots.

THURSDAY, MARCH 20, 1952

Mar. 12.10	12.15	11.95	12.15b
May 12.25	12.27½	12.10	12.17½a
July 12.45	12.45	12.25	12.37½a
Sept. 12.67½	12.67½	12.55	12.62½a
Oct. 12.72½	12.72½	12.70	12.72½a
Nov. 12.75	12.75	12.75a	12.75a

Sales: 3,400,000 lbs.

Open interest at close Wed., Mar. 19th: Mar. 23, May 529, July 654, Sept. 549, Oct. 190, and Nov. 34 lots.

FRIDAY, MARCH 21, 1952

Mar. 12.10	12.20	12.10	12.15b
May 12.10	12.10	12.05	12.07½
July 12.25	12.30	12.22½	12.25a
Sept. 12.52½	12.55	12.45	12.47½b
Oct. 12.67½	12.67½	12.60	12.60b
Nov. 12.67½	12.67½	12.60	12.65a

Sales: 3,500,000 lbs.

Open interest at close Thursday, March 20th: Mar. 22, May 524, July 646, Sept. 558, Oct. 201, and Nov. 35 lots.

a—asked. b—bid.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.75
Kettle rend., tierces, f.o.b. Chicago	16.50
Leaf, kettle rend., tierces, f.o.b. Chicago	17.50
Lard flakes, f.o.b. Chicago	20.50
Neutral tierces, f.o.b. Chicago	21.50
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Mar. 15 12.50	11.12½	10.62½
Mar. 17 12.62½n	11.37½a	10.87½n
Mar. 18 12.50n	11.25	10.75n
Mar. 19 12.62½n	11.37½a	10.87½n
Mar. 20 12.37½	10.75	10.25n
Mar. 21 12.37½n	10.50	10.00

n—nominal. b—bid. a—asked.

Here's why more than 1000 Pork Packers use **OLD BALDY** hog scald

1. Labor savings. OLD BALDY makes dehairing easier. Gets down around the roots, so that bristles come out whole.
2. Increases capacity on crowded lines. Cuts dehairing time as much as 50%. Opens up a processing bottle-neck.
3. Cleaner hogs. All the bristles come out, and scurf comes off too. Greatly reduces hand labor. Deodorizes.

No wonder practical operators standardize on
OLD BALDY!

OLD BALDY is powerful and concentrated. Contains only 100% active chemicals. No fillers. OLD BALDY neutralizes grease, grime, dirt, and natural oils on hairs and hides. Contains no free alkali. OLD BALDY is gentle to human skin. It leaves the hog clean, smooth, and firm; but not slick.

Every order covered by 100% money-back guarantee. Try OLD BALDY at our risk. A 10-lb. package, enough to treat water in several average size vats, only \$3.50. Mail your order today!



KOCH SUPPLIES

20th & McGee St., Kansas City 8, Missouri

**Pre-Packaging Paints a
Pretty Profit Picture!**



Good packaging, such as Fischer's Pork Sausage, is printed with one eye on sales—one eye on function. Results are double barreled, too! Crystal Tube gives the same "crystal-clear" analysis to every meat packaging problem because dominant packaging requires skilled craftsmen who make the most of modern materials and equipment. Call Crystal Tube for a friendly discussion of your needs.



CRYSTAL TUBE CORPORATION

T. M. Reg.
6625 W. DIVERSEY AVE., CHICAGO 35, ILL.
Phone NATIONAL 2-4600

Branch Offices in New York, Philadelphia, St. Louis, Minneapolis, Detroit, Louisville, Milwaukee, Dallas and Los Angeles.

Cellophane Tubes, Pouches, Bags and Envelopes—Polyethylene Bags plain and printed. Also printed roll stock and sheets in Cellophane, Polyethylene, Acetate and Foil, Pliofilm... Utility Rolls, Holiday Bands and FLEXIBLE BARRIER MATERIALS

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Mar. 20, 1952	Per lb.
Prime, 800 lbs./down.....	57	@59
Choice, 800 lbs./down.....	54	@57
Good.....	50	@53
Steer, commercial.....	48	@50
Cow, commercial.....	42	@45
Cow, utility.....	41	@43

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter.....	64.1
Forequarter.....	53.6
Round.....	59.0@61.0
Trimmed full loin.....	89.0@91.0
Flank.....	14.0@18.0
Short loin.....	120.4
Sirloin.....	77.3
Cross cut chuck.....	51.4
Regular chuck.....	55.0@58.0
Fore Shank.....	33.7
Brisket.....	44.0@46.5
Rib.....	75.0@77.0
Short plate.....	22.0@24.0
Back.....	62.6
Triangle.....	48.2
Arm chuck.....	52.7
Choice:	
Hindquarter.....	62.0
Forequarter.....	51.7
Round.....	59.0@61.0
Trimmed full loin.....	89.0@91.0
Flank.....	14.0@18.0
Short loin.....	102.4
Sirloin.....	72.1
Cross cut chuck.....	51.4
Regular chuck.....	55.0@57.0
Fore Shank.....	33.7
Brisket.....	44.0@46.5
Rib.....	60.0@65.0
Short plate.....	22.0@24.0
Back.....	50.7
Triangle.....	48.2
Arm chuck.....	52.7

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.....	102.50
6 to 12 oz.....	102.50
12 oz. up.....	102.50
Beef kidneys.....	16.6*
Beef livers, selected.....	82.6*
Beef livers, selected, kosher.....	82.6*
Oxtails, over 1/2 lb.....	27.6*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

Prime lambs, 50/down.....	52.00@56.00
Choice lambs, 50/down.....	52.00@56.00
Good, 50/down.....	45.00@49.00
Prime, all wts.....	52.00@56.00
Choice, all wts.....	52.00@56.00
Good, 50/down.....	45.00@49.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(l.c.l. prices)

Hams, sknd., 14/down.....	47.00@48.00
Picnics, 4/8 lbs.....	47.00@48.00
Bellies, sq. cut, seedless, 8/12 lbs.....	No quotation
Pork loins, 12/down.....	45.00@46.00
Boston butts, 4/8 lbs.....	38.00@40.00
Spareribs, 3/down.....	38.00@40.00
Pork trim, regular.....	25.00
Pork trim, spec. 80%.....	46.00

Hams, sknd., 14/down.....	48.00@50.00
Pork loins, 12/down.....	44.00@45.00
Boston butts, 4/8 lbs.....	39.00@41.00
Spareribs, 3/down.....	40.00@42.00

VEAL—SKIN OFF

(l.c.l. prices)

Prime carcass.....	58.60@60.00
Choice carcass.....	58.60@60.00
Good carcass, 80/down.....	56.60@58.00
Commercial carcass.....	45.00@52.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat	
100 to 136 lbs.....	\$31.00@34.00
137 to 153 lbs.....	31.00@34.00
154 to 171 lbs.....	31.00@34.00
172 to 188 lbs.....	31.00@34.00

BUTCHERS' FAT

(l.c.l. prices)

Shop fat.....	\$ 5.00
Breast fat.....	1.00
Edible suet.....	1.25
Inedible suet.....	1.25

CORN-HOG RATIO

The corn-hog ratio for butchers and gilts at Chicago for the week ended March 15, 1952 was 9.1 according to a report by the U. S. Department of Agriculture. This ratio was compared with 9.2 ratio reported for the preceding week, but was over three points under the 12.5 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.85 per bu. in the week ended March 15, \$1.781 per bu. in the previous week and \$1.76 per bu. for the corresponding period just a year earlier.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, March 20, 1952

Prices were shaded fractionally late last week on scattered sales both in the Midwest and eastern areas. B-white grease sold at 4½¢ and 4¢, c.a.f. Chicago, in a small way. Several tanks of choice white grease sold at 5½¢, East, and 5¢, f.o.b. Chicago. A few tanks of yellow grease sold at 4¼¢, c.a.f. Chicago. Prime tallow also moved at 5¼¢, c.a.f. Chicago.

Buying interest early in the week was practically nil, and offerings were light. Large soapers still listed offerings and the entire list was quoted on a nominal basis, with some items shaded fractionally. Narrow buying was again prevalent as the week progressed, however, offerings were a little more plentiful. Sales made were on a steady to lower basis. Yellow grease sold at 4¼¢ and 4¢; choice white grease at 5¢ and 5¼¢, all c.a.f. Chicago.

Better grades of tallow were also on the decline: Tank of bleachable fancy tallow sold at 5½¢, c.a.f. Chicago. Bidding was 5½¢, Chicago, for prime tallow, without action. Some product was held back because of the lower bid prices.

Later in the week, eastern interests purchased fancy tallow, 7 color, at 6¢, and choice white grease at 5½¢, East. Trades were also consummated in the Midwest; choice white grease sold at 5½¢; B-white grease at 4½¢; prime tallow at 5½¢; yellow grease at 4¼¢, and special tallow at 4¼¢, all c.a.f. Chicago. Several tanks of 7 color fancy tallow sold at 5½¢, Chicago basis. Bidding was at 5½¢, Chicago, for bleachable fancy tallow, with offerings listed at 5½¢.

With loose lard losing considerable ground as the week neared its close, consumers of tallow and greases who were interested in product reduced their ideas. Bleachable fancy tallow was bid at 5¼¢, and choice white grease at

5½¢, Chicago, without action. The only reported sale involved a couple tanks of special tallow at 4¼¢, c.a.f. Chicago.

TALLOW: Thursday's quotations: Fancy, 7 color, 5½¢@5½¢; bleachable fancy, 5½¢; prime, 5½¢; special tallow, 4¼¢; No. 1 tallow, 4¼¢@4½¢; and No. 2 tallow, 3¼¢; all nominal with the exception of special tallow.

GREASES: Thursday's quotations: Choice white grease, 5¼¢; A-white grease, 4¼¢@4½¢; B-white grease, 4¼¢; yellow, 4¼¢@4½¢; house, 3¼¢@3½¢, and brown grease, 3¼¢@3½¢, nominal.

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 20, 1952)

Blood

Unground, per unit of ammonia.....	Unit Ammonia
	*6.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*8.00@8.25
High test	*8.00
Liquid stick tank cars	3.15

Packinghouse Feeds

50% meat and bone scraps, bagged.	Carlots, per ton
50% meat and bone scraps, bulk	\$110.00
55% meat scraps, bulk	105.00
60% digester tankage, bulk	105.00@110.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	152.15
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	*\$6.25
Hoof meal, per unit ammonia	7.75

Dry Rendered Tankage

	Per unit Protein
Cake	*1.85@1.90
Expeller	1.85@1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$2.50
Hide trimmings (green, salted)	30.00@35.00
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb.	6½

Animal Hair

Winter coll dried, per ton	*\$100.00
Summer coll dried, per ton	*\$80.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	7 @ 8

n—nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, March 19, 1952

The vegetable oil market this week was characterized largely by its similarity to last week in lack of interest and lackadaisical nature.

Trading was comparatively light at the beginning of the week, and not much progress toward that end was realized as the week advanced. Sales that were accomplished were at generally steady prices, and a firmer undertone was evidenced. Soybean oil traded in a small way at 10½¢ for March shipment and 10¼¢ was paid for April shipment. June-August shipment sold at 10½¢ and July-August movement traded at 10½¢.

Cottonseed oil cashed at 12¼¢ in the Valley, and 12½¢ was paid for Texas oil early. The market in the Southeast appeared to be somewhat stagnant with most sources quoting 12½¢, nominal basis, for that material. A moderate quantity of corn oil sold at 13½¢; however, a shipment going East reportedly sold at 13¼¢. Peanut oil, March shipment, cashed at 13½¢. April shipment also traded at 13½¢ early, but later sales were at 13¼¢. The coconut oil market continued dull with offerings listed at 8½¢ emanating from Monday's fair amount of trading at 8¼¢.

Early trades at midweek indicated only minor changes, pricewise, for most selections. Later, however, a quiet market existed with prices fractionally lower. Soybean oil declined ¼¢ and traded at 10½¢ for March and April shipments. Offerings later were listed at 10½¢. There were some sales at 10¼¢ also reported, but only a limited amount moved at that price. The cottonseed oil market was steady Wednesday with Valley stock trading at 12¼¢ and Texas oil cashing at 12¢. Business at midweek declined considerably and most sources were quoting the market on a nominal basis at aforementioned levels. Corn oil sold at 13¼¢ and pea-

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois
155 East 44th St., New York 17, New York

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

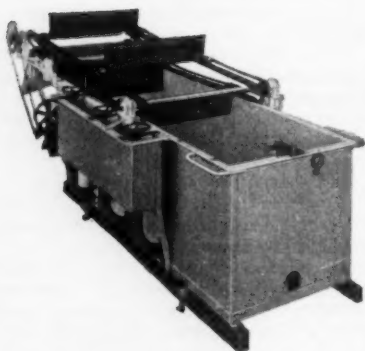
Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

SOLVE YOUR PROCESS WATER PROBLEMS WITH

**SVEEN-PEDERSEN
FLOTATION
SEPARATORS**



Where performance counts in removal and almost complete recovery of waste grease, reducing B.O.D. or clarifying waste water to meet stream pollution regulations, you can depend on Sveen-Pedersen. Its high efficiency and peak performance are backed by many hundreds of successful installations in United States, Canada and throughout the world.

Almost three decades of originating, pioneering, and specialized engineering have resulted in advanced, compact, simple design; with patented features, operational and economy advantages unmatched by any other Separator.

Minimum maintenance...scraper flight is only moving part.

Complete automatic flow control (water, air and flocculents) engineered to your requirements.

A Sveen-Pedersen field engineer will gladly confer with you regarding your process water or stream pollution problems.

Write for Bulletin F-173

Patented and patents applied for in U. S. A. and foreign countries.

Manufactured and sold in Canada by
THE ALEXANDER FLECK LIMITED, OTTAWA, CANADA.

**SVEEN-PEDERSEN
SALES CORPORATION**

35-41 11th STREET, LONG ISLAND CITY 6, N. Y.

EXCLUSIVE AGENT FOR THE
SVEEN-PEDERSEN FLOTATION SEPARATOR

nut oil traded at 13¼¢ for April-May shipment.

SOYBEAN OIL: Declined ¼¢ to ¼¢ from last midweek's price levels.

CORN OIL: Scattered trading at prices unchanged from a week earlier.

PEANUT OIL: Sales consummated at 13¼¢ and 13½¢, off ¼¢ to ½¢ compared with last week.

COCONUT OIL: Buying interest slight with offerings ¼¢ lower than the previous week.

COTTONSEED OIL: Relatively unchanged from a week earlier to ¼¢ lower in Texas.

New York cottonseed oil prices were quoted as follows:

MONDAY, MARCH 17, 1952

	Open	High	Low	Close	Prev. Close
May	15.10-15	15.24	15.06	15.14	14.87
July	15.40	15.45	15.30	15.36	15.12
Sept.	15.60-74	15.74	15.55	*15.62	*15.26
Oct.	15.70	15.76	15.62	15.70	15.32
Dec.	15.83	15.83	15.70	*15.75	15.28
Jan.	15.60	15.70	15.60	15.70	*15.05
Mar.	*15.70	*15.30

Sales: 400 lots.

TUESDAY, MARCH 18, 1952

	Open	High	Low	Close	Prev. Close
May	15.15	15.16	14.97	14.98	15.14
July	15.40	15.40	15.23	15.25	15.36
Sept.	15.70	15.70	15.42	15.44	*15.62
Oct.	15.73	15.73	15.50	*15.51	15.70
Dec.	15.85	15.85	15.60	*15.57	*15.75
Jan.	*15.60	*15.45	*15.05
Mar.	*15.81	15.75	15.62	*15.45	*15.30
May	15.81a	15.45a

Sales: 312 lots.

WEDNESDAY, MARCH 19, 1952

	Open	High	Low	Close	Prev. Close
May	14.95	15.10	14.90	15.10	14.98
July	15.20	15.32	15.12	15.30	15.25
Sept.	15.40	15.51	15.32	15.50	15.44
Oct.	15.42	15.58	15.40	*15.59	*15.51
Dec.	15.45	15.65	15.45	15.65	*15.57
Jan.	15.30a	*15.60	*15.45
Mar.	15.30a	15.70	15.70	*15.61	*15.45
May	15.30a	15.60a	15.45a

Sales: 290 lots.

THURSDAY, MARCH 20, 1952

	Open	High	Low	Close	Prev. Close
May	15.00	15.06	14.86	*14.85	15.10
July	15.22	15.31	15.07	15.10	15.30
Sept.	15.45-44	15.48	15.24	15.27	15.50
Oct.	15.48	15.50	15.33	15.35	*15.59
Dec.	*15.55	15.48	15.48	15.48	15.65
Jan.	*15.35	*15.40	*15.60
Mar.	*15.55	*15.45	*15.61
May	15.55a	15.45a	15.60a

Sales: 363 lots.

*Bid.

Record Output of Meat Scraps, Tankage in 1951

Each year since 1947, production of meat scraps and tankage has been larger than in the year previous, reports of producers to the Bureau of Agricultural Economics indicate. The 640,091-ton output in 1951 was nearly 6 per cent more than reported for 1950. By the same token, the 208,211 tons of feeding tankage produced in 1951 topped that of the year previous by 3 per cent.

Production of meat scraps in 1950 amounted to 605,053 tons; 1949, 577,684; and 1948, 568,627 tons. Production of digester, or feeding tankage for the three years under study was: 202,229, 196,902 and 185,391 tons, respectively.

EASTERN BY-PRODUCTS MARKET

New York, March 20, 1952

Dried blood was quoted Thursday at \$7.00 to \$7.50 per unit of ammonia. Low test wet rendered tankage moved at \$6.75 to \$7.25 per unit of ammonia, and high test tankage sold the same way. Dry rendered sold at \$1.80 per protein unit.

U.S. Exports Of Tallow Declined Some Last Year

United States exports of tallow in 1951, both edible and inedible, were 231,401 short tons, or about 6,000 tons less than the all-time record established the year before, the U. S. Department of Agriculture has announced. Of the total export, all but 2,921 tons were inedible. Exports of all tallows averaged less than 1,000 tons in pre-war years.

About 46 per cent of last year's total went to Europe, with Italy and Belgium-Luxembourg taking the largest amount. Shipments to Switzerland, West Germany and the Netherlands fell by more than half from the year before. Mexico and Japan each took about 10,000 tons more than in 1950.

VEGETABLE OILS

Wednesday, March 19, 1952

Crude cottonseed oil, carloads, f.o.b. mills	12¼¢
Valley	12¼¢
Southeast	12¼¢
Texas	12¼¢
Corn oil in tanks, f.o.b. mills	13¼¢
Peanut oil, f.o.b. Southern mills	13¼¢
Soybean oil, Decatur	10¼¢
Coconut oil, f.o.b. Pacific Coast	8¼¢
Cottonseed foots
Midwest and West Coast
East

ax=asked. n=nominal.

OLEOMARGARINE

Wednesday, March 19, 1952

White domestic vegetable
White animal fat
Milk churned pastry
Water churned pastry

"Frisk..."

(HIGHLY CONCENTRATED SOLVENT)

**takes the "labor" out
of grease removal!**

• At last! A really effective grease remover that is easy to use and easy on the hands! "FRISK" completely eliminates grease from baking pans, cutting tables, grinders, saws, etc. ...leaves no deposit or taste!

• "FRISK" goes right to work! No soaking required! "FRISK" is a one-man clean-up team...put "FRISK" to work for you. Order today!

Frisk

SALES COMPANY

1829 ADAMS AVE., TOLEDO 4, OHIO

Telephone: ADams 2502

low in
were
00 tons
estab-
S. De-
ounced.
21 tons
tallow
in pre-
year's
ly and
e larg-
erland,
erlands
ne year
h took
n 1950.

12 1/4 pd
12 3/4 pd
12 pd
13 1/4 pd
13 3/4 pd
10 1/4 pd
8 1/4 pd

25
25
25
25
25

99

...

ENT)

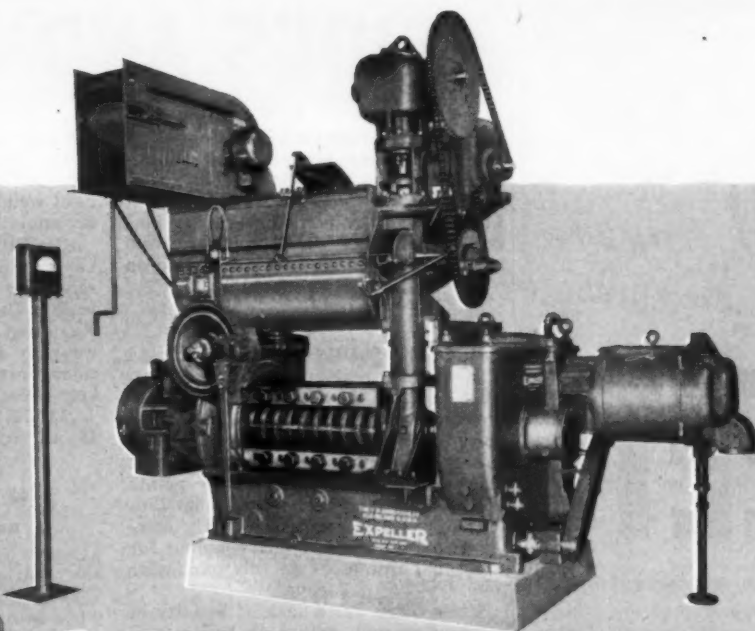
out
al!

crease
easy
etely
pcms,
etc.

No
one-
RISK"

NY
OHIO

22, 1952



TODAY it's a rendering department's best friend



A rendering department's best friend under today's market conditions is an Expeller.* Expellers extract cracklings, grease and tallows at a lower cost per ton than any other type of equipment. Consequently the meat packer or rendering plant with an Expeller is in a much better position market wise. As labor and operating costs continue to rise, this fact becomes increasingly important. Expellers will continue to keep costs down. They are easily operated by one man and eliminate storage and aging of cakes. Expeller cracklings have a market preference too . . . they possess a higher protein unit, easier grindability, reduce fluff from tailing off during the screening operation. If you are dissatisfied over your present operation, investigate Expellers. An Anderson engineer can give you complete facts about Anderson Expellers.

THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio
*Exclusive Trade Mark Registered in U. S. Pat. Off. and in Foreign Countries

Only ANDERSON makes EXPELLERS



Here's
the
man
who...

MEETS

Packers pack nearly every cut in HPS meat wraps, for transit or storage.

In rolls or sheets, HPS papers continue doing a swell job of

keeping more and more meat in better and better condition.

MEAT'S

Oiled, waxed, wet strength, laminarea... HPS Packers Papers meet the quality "musts" of meat men who want to be sure meat travels and arrives in best condition. If yours is the usual or the unusual protective wrapping problem, we can help you solve it.

MUSTS

What's YOUR "Must"? Write us



PAPERS FOR PACKERS FOR 49 YEARS
5001 WEST SIXTY-SIXTH ST., CHICAGO 38

HIDES AND SKINS

Big packer hide market slow—Few sales at steady levels—Tanners optimistic for the immediate future, with more leather shoes planned for fall—Light trade in calfskins—Sheepskins dull—Small packer and country hides on the sidelines waiting for action in big packer markets.

CHICAGO

PACKER HIDES: Both buyers and sellers had a disinterested attitude toward hides as the week opened, despite the fact that less than 40,000 hides moved in big packer marts last week. A couple big producers have not offered hides from some of their larger points of production for over a week, but tanners apparently were in a fairly comfortable position and not reaching for additional raw stock at this particular time.

While there was a lack of activity in the spot market, with both buyers and sellers marking time, an optimistic note for improved markets came out of last week's leather show in New York. Fall lines of women's footwear will feature more leather and less substitutes which had been resorted to for pricing purposes during the past several years. Advance buying at the show to carry out these planned changes by important shoe manufacturers, makes the outlook brighter in the leather markets.

On Tuesday the spot markets continued dull with a little inquiry reported, but producers apparently waited for further developments before making offerings.

On Wednesday the stalemate was partially broken with the sale by one producer of about 5,000 hides, mostly cow hides, which consisted of 4,000 heavy native cows: River at 14½¢; Chicago at 15¢, and St. Paul's at 15½¢. Also sold were 1,000 Chicago heavy native steers at 12½¢.

A little action developed in the packer hide market Thursday, with sales at steady levels. About 2,000 River heavy native steers sold at 14½¢. Also, 1,200 River heavy native cows sold at 14½¢. In the same session, 700 Colorado steers sold at 10½¢ and 1,600 branded cows sold at 14¢.

SMALL PACKER, WEST COAST and COUNTRY HIDES: Outside small packer markets were on the sidelines, waiting action in the big packer marts and prices on outside hides were called nominally steady with last quotes. Country markets followed the same trend with not insufficient activity to establish a definite market.

CALFSKINS AND KIPSKINS: In appraising the results from the leather show, it was seen that the current price level, which is about 50 per cent of last season's high, is the biggest factor in getting numbers of popular priced lines of shoes back to leather.

Action was slow in getting started in

the raw stock; however on Wednesday about 30,000 calfskins sold at 37½¢ for northern heavies and 27½¢ on the light weights. These reportedly were an accumulation dating back to April 1951.

SHEEPSKINS: The sheepskins market was dull with little action and, on sales that were made, lower prices prevailed. One producer moved a car of No. 2 and No. 3 shearlings early in the week at \$2.15 and \$1.65. Other selections, unreported with the current market, called No. 1 shearlings \$2.75, No. 2, \$2.15@2.25 and No. 3, \$1.65; clips, \$3, all strictly nominal.

N. Y. HIDE FUTURES

MONDAY, MARCH 17, 1952

	Open	High	Low	Close
Jan.	17.00b	17.05	17.05	17.05b-15a
Apr.	17.00b	17.05b-15a
July	17.10b	17.30	17.10	17.20
July, '53	17.00b	17.05b-15a
Oct.	17.00	17.14	17.00	17.13-14

Sales: 41 lots.

TUESDAY, MARCH 18, 1952

	Open	High	Low	Close
Jan.	17.05b	16.88b-92a
Apr.	17.00b	16.84b-91a
July	17.20b	16.95	16.95	17.00b-10a
July, '53	17.05b	17.00	16.90	16.90b-92a
Oct.	17.14	17.14	16.91	16.95b

Sales: 17 lots.

WEDNESDAY, MARCH 19, 1952

	Open	High	Low	Close
Jan.	16.60b	16.80	16.79	16.70-77
Apr.	16.50b	16.60	16.60	16.70-77
July	16.65b	16.90	16.73	16.90
July, '53	16.65b	16.80	16.85	16.82
Oct.	16.87	16.87	16.65	16.90

Sales: 31 lots.

THURSDAY, MARCH 20, 1952

	Open	High	Low	Close
Jan.	16.70b	16.97	16.80	16.97
Apr.	16.60b	16.95b-17.00a
July	16.75b	17.03	16.85	17.03
July, '53	16.60b	16.95b-17.00a
Oct.	16.70b	16.97	16.78	16.97

Sales: 21 lots.

FRIDAY, MARCH 21, 1952

	Open	High	Low	Close
Jan.	16.77b	16.75	16.50	16.50b-52a
Apr.	16.77b	16.50b-52a
July	16.85b	16.75	16.52	16.52
July, '53	16.77b	16.50b-55a
Oct.	16.80b	16.84	16.48	16.50

Sales: 62 lots.

a—asked. b—bid. n—nominal.

OIT Removes Time-Table Licensing of Hides, Skins

Applications for licenses to export wet cattlehides, wet and dry calf and kipskins and buffalo hides now may be filed at any time, the Office of International Trade, Department of Commerce, has ruled. Applications will be considered as they are received. For the past several quarters, OIT has accepted applications for hides and skins only in the first month of each quarter and none were considered until the close of the filing period.

This system enabled OIT to consider all applications at the same time and distribute the limited export quotas equitably among the applicants. But recent improvement in the domestic supply situation of hides and skins makes it possible to restore close-to-normal export operations, OIT explained.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.25; average, \$16.50. Provision prices were quoted as follows: Under 12 pork loins, 42; 10/14 green skinned hams, 44 1/2 @ 47 1/2; Boston butts, 36 @ 36 1/2; 16/down pork shoulders, 31 1/2 @ 32; 3/down spareribs, 37; 8/12 fat backs, 9 @ 9 1/2; regular pork trimmings, 14 1/2; 18/20 DS bellies, 18 nominal; 4/6 green picnics, 27; 8/up green picnics, 25 1/2 @ 26.

P.S. loose lard was quoted at \$10.50 and P.S. lard in tierces at 12.37 1/2 nominal.

Cottonseed Oil

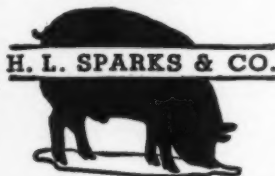
Closing cottonseed oil futures at New York were quoted as follows: May 14.85-86; July 15.11-12; Sept. 15.30; Oct. 15.37b-40a; Dec. 15.42b-45a. Jan. 15.30b-50a; and Mar. 15.41-45a; and May 15.40n. Sales totaled 229 lots.

Coconut Oil Off Allocation

Coconut oil and oiticica oil were removed from the export allocation last week, USDA announced. The Office of International Trade has been authorized to place these oils under general license.

HOGS...

furnished single deck
or trainload by:



LIVESTOCK BUYERS

Stock Pigs and Hogs
Shipped Everywhere!

HEADQUARTERS:

National Stock Yards, Ill.

Phones { UPTon 5-1860
Bridge 8394
UPTon 3-4016

Also at Stock Yards in
Bushnell and Peoria, Ill.

✓ Our 20 country points operate under
name of Midwest Order Buyers

✓ All orders placed through
National Stock Yards, Illinois

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1951
	Week ended March 20, 1952	Previous Week	
Nat. str.	12 1/2 @ 17n	12 1/2 @ 17	33 1/2 @ 36 1/2 *
Hvy. Texas strs.	11 1/2	11 1/2	30*
Hvy. butts, brand'd str.	11 1/2	11 1/2	30*
Hvy. Col. str.	10 1/2	10 1/2	29 1/2 *
Ex. light Tex. strs.	17n	17n	37*
Brand'd cows. Hy. nat.	14	14	33*
cows	14 1/2 @ 15 1/2	14 1/2 @ 15 1/2	34*
Lt. nat. cows.	16 1/2 @ 17 1/2	16 1/2 @ 17 1/2	36 @ 37*
Nat. bulls	11 1/2	11n	24*
Brand'd bulls. Calfskins, Nor.	10 1/2 n	10n	23*
10/15	37 1/2	35	80*
10/down	27 1/2	27 1/2
Kips, Nor.	28 1/2 n	28 1/2 n	60*
nat. 15/25	28 1/2 n	28 1/2 n	57 1/2
Kips, Nor.	23 1/2 n	23 1/2 n	57 1/2
branded	23 1/2 n	23 1/2 n	57 1/2

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over. 13	@ 13 1/2 n 13 @ 13 1/2 n
50 lbs.	@ 14 @ 14 1/2 n 14 @ 14 1/2 n

SMALL PACKER SKINS

Calfskins under	
15 lbs.	31n 31n 72*
Kips, 15/30	26 @ 27 26 @ 27 51*
Slunks, regular	1.00 1.00 2.25*
Slunks, hairless	40n 40n 30*

SHEEPSKINS

Pkr. shearlings.	
No. 1	3.00 @ 3.25 3.00 @ 3.25 11.00n
Dry Felts ..	35 @ 36 35 @ 36 52 @ 55n
Horsehides, untrimd.	7.50 @ 8.00 7.50 @ 8.00 15.00 @ 16.00n

*Ceiling price.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 15, 1952 were 3,067,000 lbs.; previous week 5,209,000 lbs.; same week 1951, 3,924,000 lbs.; 1951 to date, 50,512,000 lbs.; same period 1951, 62,022,000 lbs.

Shipments for the week ended March 15, 1952 totaled 3,174,000 lbs.; previous week, 4,799,000 lbs.; corresponding week 1951, 1,865,000 lbs.; this year to date, 41,799,000 lbs., corresponding period a year ago, 53,021,000 lbs.

Netherlands Hides Grant

Foreign aid funds to the amount of \$31,000 have been authorized by the Mutual Security Agency for the Netherlands to purchase hides and skins from the United States. The authorization, while small, is believed to be the first in more than a year authorizing use of foreign aid funds to buy hides and skins here. For the past year, the hide and skin supplies under the foreign aid program have been from other than United States sources, chiefly Latin American countries.

January Price Indexes

The wholesale meat price index for the month of January 1952 was 114.6, showing a gain over the same month last year, when it was 113.5, according to the Bureau of Labor Statistics. Processed foods rose from 110.2 in January 1951, to 111.2 for the same month this year. Farm products declined in the year from 112.3 a year ago to 110.0 for January, 1952.

**MOST CLEANABLE,
DURABLE APRONS
YOU CAN BUY**

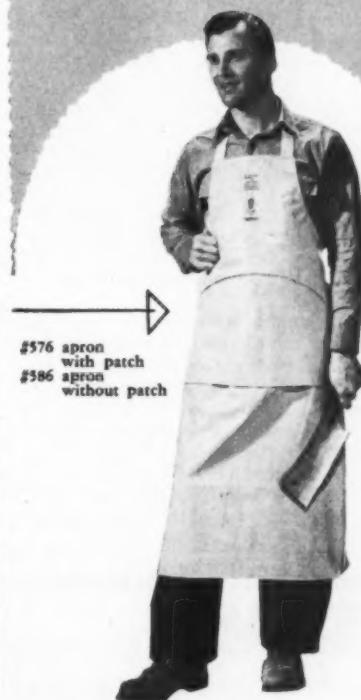
by *Sawyer*

100% WATERPROOF—made with top quality base fabric saturation-coated with 6 coats of genuine DuPont Neoprene Latex.*

ROTPROOF—not affected by grease, oil or fats, can be scrubbed in hot water or caustic solutions—positively will not crack, blister or peel.

TOUGH AS MULE-HIDE—wears like iron, takes endless snagging, rubbing, scraping and still gives full protection.

BLOCKED SEAMS—completely filled and sealed with Neoprene Latex coating . . . no cracks or crevices . . . no chance for dirt to hide.



*Sawyer fabrics are coated by
The Brunson Company, a division of

**THE H.M. SAWYER
& SON CO.**

FROG BRAND

CAMBRIDGE
MASSACHUSETTS

LIVESTOCK MARKETS

Weekly Review

No New Outbreaks of Foot-Mouth Disease Discovered in Canada

By ROY CARMICHAEL

MONTREAL, Canada—Canada has restricted the movement of immigrants from foot-and-mouth disease areas of Europe and announced that all European immigrants must be declared free of the disease before entering Canada. The joint action was taken by the Department of Agriculture and Citizenship and Immigration.

The department said that Canadian visas will no longer be issued in Europe to farmers or laborers who have been in infected or quarantined areas during the previous 72 days. The only exception will be Holland, where the Netherlands government has agreed to undertake disinfection procedures satisfactory to Canada. Also, a system to insure that all European immigrants are free of the disease will be set up by Canadian officials.

However, it has been found that Willi Bruentjen, a farmhand from West Germany, employed on a Saskatchewan farm, and suspected of having brought the germs into Canada, has been completely cleared. When examined at government laboratories in Hull, no evidence of the virus was found on his person or effects.

According to unofficial estimates, Canadian government expenses in eradicating foot-and-mouth disease in the Regina area may run as high as \$500,000.

Federal officials in Regina say that few cattle left the quarantined area between the first outbreak signs in November and the quarantine in mid-February. Most shipments got no further than the buffer zone, in which no cases of the disease have been located.

Seven or eight head of cattle are believed to have entered the United States from the subsequently quarantined

area, but all were from farms later determined to be free from infection. The U. S. government was advised of these cattle movements.

Arrangements are being made to market healthy animals in the quarantined area, for butchering and sale within the zone. Similar regulations apply to sale of livestock in the buffer zone which extends around the quarantined district to a distance of about 50 miles.

Dr. T. Childs, director-general in the Agriculture Department, said this week that "every day that passes makes it less likely that there will be further outbreaks."

Meanwhile in Ottawa, Rt. Hon. J. G. Gardiner, Minister of Agriculture, held out some hope in the Canadian House of Commons for an early lifting of provincial embargoes on livestock movements.

At Saskatoon, 50 packinghouse workers laid off by one plant in the last two weeks following a drop of hog receipts when the disease broke out have been rehired.

Intercontinental Packers reportedly has obtained a temporary contract to can pork for the Agricultural Prices Support Board and is prepared to take heavier, but not unlimited, delivery of hogs during the next week or two.

Horse Population Down

The horse, if present trends continue for any length of time, may very easily take his place among other "Vanishing Americans." Half of our horses have gone into tin cans as dog food, or for other uses since 1945, the U. S. Department of Agriculture has disclosed.

Zoos consume large amounts of the meat each year.

In 1920 there were nearly 20,000,000 horses of one kind or another. Since then the equine population has dropped rapidly. In January of this year it was estimated that only 4,370,000 were left on farms, etc.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and drive-in receipts of livestock by classes during January 1952, and 1951 at the 64 public markets.

TOTAL SALABLE RECEIPTS*		
	Jan. 1952	Jan. 1951
Cattle	1,155,237	1,261,480
Calves	257,577	256,511
Hogs	3,098,223	2,778,722
Sheep	659,625	666,850
TOTAL DRIVE-IN RECEIPTS		
	Jan. 1952	Jan. 1951
Cattle	1,080,292	1,168,770
Calves	260,191	256,111
Hogs	3,436,108	3,161,877
Sheep	598,226	640,330

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total January receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 80.2; calves, 86.6; hogs, 78.6, and sheep, 52.0. These percentages compared with 79.9, 82.2, 77.7 and 47.4 per cent during 1951.

Revise Entry Rules For 1952 Short-Fed Special

Short-fed special classes, introduced at the 1951 International Livestock Exposition after a lapse of many years, will be repeated at the 1952 show under more stringent requirements, the management has announced. This year's competition will consist of two classes, one of carlots of 15 steers weighing under 1,000 lbs. each, the other for carlots weighing 1,000 lbs. and over.

The entry date deadline this year will be May 1, and the cattle must have been owned by the exhibitor four months prior to May 1, 1952. Affidavits of grazing without grain will have to be furnished to show that the animals had not been fed in the dry lot before August 1. An additional rule will be that heads and tails of the animals must be clipped, as with long-fed stock.

K-M...the vital link
between you and profitable
livestock buying!



Conveniently located

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.

NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

Wisconsin Packing Co.

BEEF PACKERS

215 WEST OREGON STREET • MILWAUKEE 4, WISCONSIN

Phone Marquette 8-0426

NORTHERN COWS AND BULLS EXCLUSIVELY

Cow Meat - Cuts - Bull Meat - Livers - Tongues - Offal

CARLOT SHIPPERS SERVING THE NATION
WITH QUALITY BONELESS BEEF

U. S. GOVERNMENT INSPECTED ESTABLISHMENT 924

IN
ETS

receipts
January
markets

Jan. 1961
1,261,600
295,911
2,778,722
608,300
Jan. 1962
1,168,728
289,741
3,141,617
540,338

and direct
cents per

tic mar-
percent-
which
d direct
ch ship-
kyards:
s, 78.6
entages
and 47.4

OR

roduced
ock Ex-
y years
w under
ne man-
year's
classes,
weighing
for car-
er.

ear will
st have
or four
ffidavits
have to
animals
before
will be
animals
d stock

0
0.

NSIN

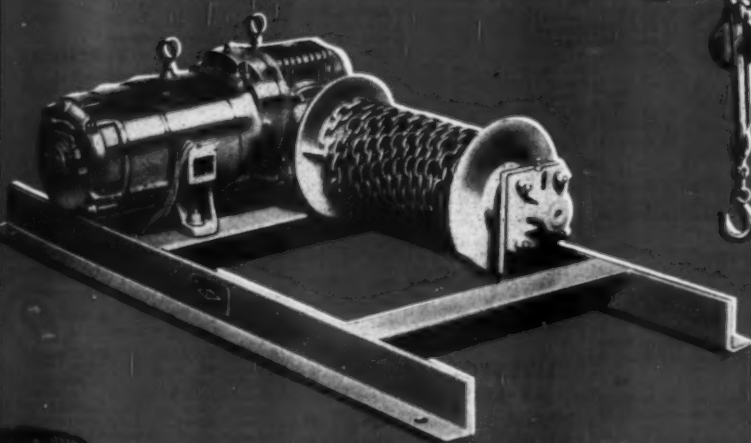
ELY
ffal

924

2, 1952

*We've learned from
actual experience"*

DUPPS IS BEST



You too can join the ever growing number of slaughtering
plants that have discovered the superiority of Dupps handling equipment.
Dupps Droppers Landers and Hoists are designed to do their job
better, faster, more efficiently.

Write us today—we'll be glad to show you how you too can
say "We've learned from actual experience, DUPPS IS BEST."

THE **DUPPS** CO.
GERMANTOWN, OHIO

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 19, were reported by the Production and Marketing Administration as follows:

	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS: (Includes Bulk of Sales)					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	\$13.25-15.25	\$14.50-16.50	\$15.50-16.50	\$15.50-16.50	\$15.50-16.50
140-160 lbs.	14.75-16.75	16.00-17.50	16.00-17.50	16.00-17.50	16.00-17.50
160-180 lbs.	16.25-17.00	17.00-17.50	17.00-17.50	17.00-17.50	17.00-17.50
180-200 lbs.	17.50-17.00	17.50-17.00	17.50-17.00	17.50-17.00	17.50-17.00
200-220 lbs.	17.50-17.00	17.50-17.00	17.50-17.00	17.50-17.00	17.50-17.00
220-240 lbs.	17.25-17.00	17.00-17.50	17.25-17.75	17.50-18.00	16.50-17.75
240-270 lbs.	16.50-17.50	16.00-17.25	16.50-17.50	16.50-17.75	16.50-17.75
270-300 lbs.	16.00-16.75	16.25-16.75	16.00-17.00	15.75-16.75	15.75-16.75
300-330 lbs.	16.00-16.25	16.00-16.40	15.75-16.35	15.00-15.85	15.75-16.75
330-360 lbs.	15.75-16.00	15.75-16.00	15.50-16.00	15.00-15.85	15.25-16.00
Medium:					
160-220 lbs.	14.75-17.15	15.00-17.00	16.00-17.25	14.25-17.25	
BOWS:					
Choice:					
270-300 lbs.	15.75-16.00	15.75-16.00	15.25-15.50	14.50-15.25	13.50-15.50
300-330 lbs.	15.75-16.00	15.75-16.00	14.75-15.25	14.50-15.25	13.50-15.50
330-360 lbs.	15.50-16.00	15.50-15.75	14.50-15.00	14.50-15.25	13.50-15.50
360-400 lbs.	14.75-15.75	15.00-15.50	14.50-15.00	14.50-15.25	13.50-15.50
400-450 lbs.	14.50-15.50	14.50-15.25	14.25-14.75	12.75-14.75	
450-550 lbs.	13.50-15.00	13.75-14.75	14.00-14.50	12.75-14.75	
Medium:					
250-300 lbs.	12.75-15.50	13.00-15.25	13.75-14.75	12.25-14.75	

STEERS:					
Prime:					
700-900 lbs.	35.25-37.25	36.00-37.75	34.50-36.75	35.75-37.25	35.00-36.50
900-1100 lbs.	35.50-37.00	36.75-39.50	35.50-37.50	36.00-38.00	35.50-37.00
1100-1300 lbs.	35.50-38.00	37.00-39.75	35.25-37.50	36.25-39.00	35.00-37.00
1300-1500 lbs.	35.00-37.50	36.00-39.50	34.75-37.25	35.00-39.00	34.50-37.00
Choice:					
700-900 lbs.	32.00-35.50	33.00-36.75	31.50-34.75	31.75-36.00	
900-1100 lbs.	32.50-35.50	32.50-37.00	31.50-35.50	31.75-36.25	32.00-35.50
1100-1300 lbs.	32.50-35.50	32.25-37.00	31.50-35.25	31.75-36.25	32.00-35.50
1300-1500 lbs.	32.00-35.50	32.25-37.00	31.50-34.75	31.75-36.25	31.50-34.50
Good:					
700-900 lbs.	28.50-32.00	29.25-33.00	28.50-31.50	28.25-31.75	28.50-32.00
900-1100 lbs.	28.75-32.50	28.75-33.00	28.25-31.50	28.25-31.50	29.00-32.00
1100-1300 lbs.	28.75-32.50	28.50-32.50	28.25-31.50	28.25-31.75	28.50-32.00
Commercial:					
all wts.	26.00-28.75	26.00-29.25	25.00-28.50	25.50-28.25	26.00-29.00
Utility, all wts.	23.00-26.00	23.00-26.00	22.50-25.00	23.00-25.50	22.00-26.00

HEIFERS:					
Prime:					
600-800 lbs.	34.00-36.50	34.75-36.50	33.75-35.50	34.00-36.00	34.00-36.00
800-1000 lbs.	34.00-36.50	35.25-37.50	33.75-36.00	34.00-36.00	34.00-36.00
Choice:					
600-800 lbs.	32.00-34.00	31.50-35.50	31.00-33.75	31.00-34.00	31.50-34.00
800-1000 lbs.	31.50-34.00	31.50-35.50	29.75-33.75	31.00-34.00	31.50-34.00
Good:					
500-700 lbs.	27.50-32.00	29.00-31.50	28.00-31.00	27.50-31.00	28.00-31.50
700-900 lbs.	27.50-32.00	28.75-31.50	27.75-31.00	27.50-31.00	28.00-31.50
Commercial:					
all wts.	25.00-27.50	25.50-29.00	24.00-28.00	24.00-27.50	25.50-28.00
Utility, all wts.	22.50-25.00	21.50-25.25	21.50-24.00	21.50-24.00	21.50-25.50

COWS:					
Commercial:					
all wts.	23.00-25.50	22.50-24.50	21.75-24.00	22.00-25.00	23.00-26.00
Utility, all wts.	21.00-23.00	20.00-23.00	20.00-21.75	19.00-22.00	19.50-23.00
Can. & cutter,					
all wts.	16.50-21.00	17.00-20.50	16.00-20.00	15.00-19.00	16.00-19.50
BULLS (Yrly. Excl.) All Weights:					
Good	25.50-26.50			25.00-26.00	23.50-24.00
Commercial	24.50-26.50	27.00-27.50	25.00-26.50	25.50-27.00	24.00-26.00
Utility	22.50-24.50	24.00-27.00	23.00-25.50	23.00-25.50	24.00-26.00
Cutter	19.00-22.50	20.50-24.00	19.00-23.00	20.00-23.00	21.50-24.00

VEALERS:					
Choice & prime	32.00-40.00	36.00-38.00	33.00-35.00	32.00-36.00	31.00-36.00
Com'l & good	25.00-32.00	30.00-36.00	27.00-33.00	26.00-32.00	24.00-31.00
CALVES (500 Lbs. Down):					
Choice & prime	31.00-35.00	32.00-37.00	30.00-33.00	29.00-34.00	30.00-34.00
Com'l & good	24.00-31.00	26.00-33.00	24.00-30.00	23.00-29.00	23.00-30.00

SHEEP AND LAMBS:					
LAMBS (110 Lbs. Down):					
Choice & prime	25.75-27.00	26.50-27.50	24.50-26.00	25.75-26.75	26.00-27.00
Good & choice	24.50-26.25	25.50-26.50	23.00-24.50	24.25-25.75	24.75-26.25
EWES (Shorn):					
Good & choice	12.00-14.00	13.50-15.50	12.50-14.00	13.50-15.00	14.00-14.50
Cull & utility	9.00-12.00	9.50-13.00	9.00-12.00	8.00-13.50	9.00-13.75

NEW YORK RECEIPTS:					
Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 14:					
Cattle	91	121	647		
Calves	3,090	224	20,954	10,300	
Hogs	188	141	773	161	
Sheep	3,619	511	22,270	21,881	

CHICAGO RECEIPTS:					
Receipts of salable livestock at Chicago for week ended March 15:					
Cattle	16,659	16,576	17,651		
Calves	10,463	18,546	18,944		
Hogs	5,089	5,169	5,857		
Sheep	6,285	7,284	6,244		
St. Joseph	14,601	16,706	9,578		
Wichita	2,276	2,728	2,352		
Jersey City	5,430	6,423	7,584		
Okla. City	2,857	3,295	2,068		
Cincinnati	3,295	2,841	2,688		
Denver	9,205	6,921	7,580		
St. Paul	11,641	10,891	10,719		
Milwaukee	3,536	3,462	3,974		
Total	108,639	110,819	106,660		

CHICAGO HOG PURCHASES:					
Supplies of hogs purchased at Chicago, week ended Thursday, March 20:					
Cattle	32,069	30,136			
Hogs	16,876	13,872			
Sheep	18,478	10,922			
CHICAGO HOG PURCHASES:					
Supplies of hogs purchased at Chicago, week ended Thursday, March 20:					
Cattle	32,069	30,136			
Hogs	16,876	13,872			
Sheep	18,478	10,922			

BALTIMORE LIVESTOCK:					
Livestock prices at Baltimore, Md., on Thursday, March 20, were as follows:					
Cattle	32,069	30,136			
Hogs	16,876	13,872			
Sheep	18,478	10,922			
CHICAGO HOG PURCHASES:					
Supplies of hogs purchased at Chicago, week ended Thursday, March 20:					
Cattle	32,069	30,136			
Hogs	16,876	13,872			
Sheep	18,478	10,922			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended March 15:

CATTLE			
Week ended	Prev. Week	Cor.	Week
Mar. 15	16,576	17,651	16,659
Chicago	10,463	18,546	18,944
Kansas City	5,089	5,169	5,857
St. Joseph	6,285	7,284	6,244
St. Louis	14,601	16,706	9,578
Wichita	2,276	2,728	2,352
New York	5,430	6,423	7,584
Jersey City	2,857	3,295	2,068
Okla. City	3,295	2,841	2,688
Cincinnati	9,205	6,921	7,580
Denver	11,641	10,891	10,719
St. Paul	3,536	3,462	3,974
Milwaukee			
Total	108,639	110,819	106,660

HOGS			
Chicago	48,783	43,897	37,050
Kansas City	18,876	15,444	13,280
Omaha	49,334	51,009	40,915
E. St. Louis	41,017	30,146	38,476
St. Joseph	29,527	30,858	26,381
St. Louis	54,205	52,544	27,940
Wichita	12,610	11,581	9,761
New York	47,888	51,304	43,952
Jersey City	16,656	18,270	13,957
Okla. City	20,026	18,621	18,359
Cincinnati	16,044	15,325	11,361
Denver	57,660	45,271	33,679
St. Paul	6,663	5,761	5,907
Milwaukee			
Total	419,789	390,029	320,976

SHEEP			
Chicago	7,152	8,820	1,603
Kansas City	2,475	5,143	3,473
Omaha	3,791	2,969	6,227
E. St. Louis	2,647	13,302	829
St. Joseph	9,213	12,213	9,676
St. Louis	5,733	8,406	2,059
Wichita	3,876	1,793	806
New York	33,083	36,167	38,152
Jersey City	499	3,580	1,666
Okla. City	133	106	82
Cincinnati	8,310	7,408	5,117
Denver	4,843	5,883	2,313
St. Paul	685	875	279
Milwaukee			
Total	92,440	106,695	72,282

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, March 20, were reported as shown in the table

ESTOCK

at the Chicago
current and

Hogs Sheep
15,455 4,865
19,038 6,980
8,323 2,897
2,866 957
17,670 2,886
17,500 3,460
7,800 2,760
15,500 4,860

58,366 14,136
59,674 19,541
52,510 6,500
49,875 13,881
8,138 hogs
o packers.

77 1,724
1,154 2,760
1,453 252
312
1,120 815
2,000 590
2,000 2,000
1,000 2,000

4,706 6,320
4,259 6,560
3,815 3,118
3,222 4,516

PTS
1952
81,871
4,462
195,467
22,961

ENTS
30,196
13,362
10,922

PURCHASES

used at Ch.
Friday, March

Week
ended
Mar. 15
47,000
6,500
53,512

STOCK

at Balti-
Thursday,
follows:

15.00 only*
12.50@35.00
0.00@33.00
none
14.00@25.00
11.50@24.00
17.00@21.00
17.00@21.00
1.00@23.50

4.00@39.00
1.00@33.00
5.00@20.00

7.75@18.00
4.75@15.25

none

KILL
er in Can-
k ended

Same Wt.
Last Tr.
6,800
10,300
17,100

10,100
56,600
75,700

2,000
1,100
3,100

22, 1952

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 15, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 11,795; Swift, 1,591; Wilson, 4,462; Agar, 6,222; Shippers, 11,071; and others, 19,965.
Total: 16,659 cattle; 1,668 calves; 59,854 hogs; 7,152 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,562	327	5,542	1,878
Swift	1,808	285	4,636	312
Wilson	889	...	3,066	...
Butchers	3,115	2	1,469	8
Others	1,614	...	4,163	277
Total	9,988	614	18,876	2,475

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	4,024	13,225	2,712
Cudahy	2,811	7,212	3,581
Swift	3,996	9,026	3,047
Wilson	2,240	6,466	1,599
Cornhusker	328
Eagle	83
Gr. Omaha	397
Hoffman	84
Rothschild	346
Roth	469
Kingman	1,065
Merchants	85
Midwest	74
Omaha	271
Union	613
Others	...	9,174	...
Total	16,886	45,103	10,939

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,747	291	11,116	1,357
Swift	2,110	421	13,726	1,290
Butcher	520	...	4,856	...
Hell	1,997	...
Krey	5,263	...
Laclede	1,279	...
Selloff	780	...
Total	4,377	712	41,007	2,647

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	1,942	148	11,221	2,907
Armour	2,950	169	9,967	1,513
Others	3,108	2	6,443	209
Total*	7,100	319	27,631	4,629

*Does not include 29 calves, 8,339 hogs and 4,810 sheep direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,707	1	14,059	1,376
Cudahy	3,370	...	14,568	1,773
Swift	2,009	...	8,729	1,125
Butchers	248	2	97	...
Others	6,177	4	16,752	1,459
Total	14,401	7	54,205	5,733

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,043	48	1,594	1,459
Wilson	1,107	61	1,377	932
Butchers	107
Total*	2,282	109	2,941	2,391

*Does not include 552 cattle, 14 calves, 12,440 hogs and 1,108 direct sheep.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,007	180	5,596	3,876
Guggenheim
Dunn
Dold	829	...
Sunflower	74	...
Pioneer
Excel
Others	720	321
Total	3,230	180	7,210	4,197

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	131
Cudahy	58	...	108	...
Swift	272	...	154	...
Wilson	63
Acme	335
Atlas	675
Clougherty	10	...	512	...
Coast	123	...	397	...
Harman	96
Luer	628	...
United	393	...	194	...
Others	3,673	318	177	...
Total	5,529	318	2,130	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,439	124	3,455	5,079
Swift	1,975	18	3,869	7,883
Cudahy	757	10	4,001	247
Wilson	496
Others	4,164	126	3,408	515
Total	8,861	278	14,733	13,724

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,705	2,575	18,971	2,288
Bartusch	807
Cudahy	835	211	...	1,163
Riffin	837	55
Superior	1,057
Swift	4,400	3,309	38,689	1,392
Others	1,691	2,206	9,935	1,030
Total	13,332	8,356	67,595	5,873

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	61
Kahn's
Meyer
Schlachter	171	12
Northside
Cole
Others	2,325	829	24,165	72
Total	2,500	843	24,165	133

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	834	278	2,371	4,001
Swift	717	254	1,255	1,516
Blue Bonnet	192	10	508	...
City	305	8	106	...
Rosenthal	129	5
Total	2,177	555	4,240	5,607

TOTAL PACKER PURCHASES

	Week ended Mar. 15	Prev. Week	Cor. 1951
Cattle	107,522	112,113	117,012
Hogs	369,699	333,352	288,228
Sheep	65,500	85,677	44,999

CORN BELT DIRECT TRADING

Des Moines, Ia., March 21
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.25@16.35
180-240 lbs. 16.00@17.00
240-300 lbs. 15.30@16.85
300-360 lbs. 14.85@16.10

Sows:
270-360 lbs. 14.75@15.50
440-550 lbs. 12.50@14.35

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Mar. 14	69,000	38,000
Mar. 15	47,000	43,500
Mar. 17	57,000	57,000
Mar. 18	28,000	56,000
Mar. 19	69,000	65,500
Mar. 20	55,000	44,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended March 15, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	188,000	579,000	164,000
Previous week	196,000	568,000	171,000
Same wk. 1951	207,000	518,000	111,000
1952 to date	2,225,000	6,817,000	1,634,000
1951 to date	2,356,000	6,224,000	1,487,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 13:
Cattle Calves Hogs Sheep
Los Angeles 5,500 850 1,600
N. Portland 1,360 150 1,500 525
S. Francisco 575 20 1,700 100



Protect Your Meat ALL THE WAY!

The manner in which your meat and meat products are packed, shipped and stored before reaching the point of purchase is vital to their sales appeal.

Over the years, meat packers all over the country have relied upon such well-known ARKELL products as:

- "ARKSAFE" Meat Covers
- "ARKSAFE" Elastic Multiwall Bags
- "ARKELENE" and "ARKELENE-K" Liver Bags
- "ARKSAFE" Elastic All-Way Stretch Meat Covers
- "ARKSAFE" Elastic Barrel Linings
- "ARKELENE" and "ARKELENE-K" Container Linings

For the finest in meat packaging products, look for the name of dependability —ARKELL!

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

OVER 40 YEARS' SERVICE TO THE MEAT INDUSTRY

ARKELL SAFETY BAG COMPANY
10 EAST 40th STREET
NEW YORK 16, N. Y.

6345 WEST 65th STREET
CHICAGO 38, ILLINOIS
Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 8, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$27.06	\$33.12	\$25.60	\$30.13
Montreal	27.50	28.55	25.61	23.45
Winnipeg	26.31	34.00	24.10	25.50
Calgary	25.98	33.96	23.35	20.00
Edmonton	24.30	31.25	23.35	22.00
Lethbridge			23.10	
Pr. Albert	23.25	28.00	23.35	
Moose Jaw				
Saskatoon	23.50	35.50	23.35	23.00
Regina				
Vancouver	30.50	32.40		28.55

*Dominion Government premiums not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

*40 Years' Experience
on the Indianapolis Market*

**INDIANAPOLIS • FRANKFORT
INDIANA**

Tel. FR anklin 2927

Tel. 2233

Carlots



Barrel Lots

**DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS**

SUPERIOR PACKING CO.
CHICAGO ST. PAUL



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Mar. 15, 1952.	10,479		Week ending Mar. 15, 1952.	14,373
Week previous	12,181		Week previous	13,091
Same week year ago	11,091		Same week year ago	25,301
COW:			PORK CURED AND SMOKED:	
Week ending Mar. 15, 1952.	1,257		Week ending Mar. 15, 1952.	386,473
Week previous	1,419		Week previous	426,746
Same week year ago	1,479		Same week year ago	950,327
BULL:			LARD AND PORK FATS:	
Week ending Mar. 15, 1952.	475		Week ending Mar. 15, 1952.	19,312
Week previous	527		Week previous	30,213
Same week year ago	733		Same week year ago	63,263
VEAL:			LOCAL SLAUGHTER	
Week ending Mar. 15, 1952.	11,561			
Week previous	16,023			
Same week year ago	12,436			
LAMBS:			CATTLE:	
Week ending Mar. 15, 1952.	20,264		Week ending Mar. 15, 1952.	5,020
Week previous	34,462		Week previous	6,423
Same week year ago	28,314		Same week year ago	7,384
MUTTON:			CALVES:	
Week ending Mar. 15, 1952.	1,272		Week ending Mar. 15, 1952.	5,929
Week previous	2,225		Week previous	5,206
Same week year ago	229		Same week year ago	7,086
HOG AND PIG:			HOGS:	
Week ending Mar. 15, 1952.	7,009		Week ending Mar. 15, 1952.	47,586
Week previous	8,786		Week previous	51,264
Same week year ago	13,460		Same week year ago	43,352
PORK CUTS:			SHEEP:	
Week ending Mar. 15, 1952.	1,044,755		Week ending Mar. 15, 1952.	33,092
Week previous	1,976,938		Week previous	36,147
Same week year ago	2,680,120		Same week year ago	38,117
BEEF CUTS:			COUNTRY DRESSED MEATS	
Week ending Mar. 15, 1952.	13,749			
Week previous	42,138			
Same week year ago	92,997			
VEAL AND CALF CUTS:			HOGS:	
Week ending Mar. 15, 1952.	5,000		Week ending Mar. 15, 1952.	4
Week previous	6,237		Week previous	1
Same week year ago	6,828		Same week year ago	1
LAMB AND MUTTON CUTS:			LAMB AND MUTTON:	
Week ending Mar. 15, 1952.	1,100		Week ending Mar. 15, 1952.	14
Week previous	1,551		Week previous	10
Same week year ago	1,425		Same week year ago	17

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending March 15 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	5,490	5,920	47,888	33,092
Baltimore, Philadelphia	5,044	929	31,203	601
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	9,062	1,464	73,557	4,602
Chicago Area	20,553	4,276	90,995	14,431
St. Paul-Wisc. Group ¹	19,857	27,300	125,015	10,711
St. Louis Area ²	8,785	3,948	92,778	7,067
St. Louis City	8,818	32	38,225	6,435
Omaha	19,919	186	66,350	19,704
Kansas City	7,997	1,396	34,735	7,425
Iowa and So. Minn. ³	16,318	2,563	227,270	29,002
SOUTHEAST⁴	3,996	1,150	31,314
SOUTH CENTRAL WEST⁵	17,203	2,461	78,591	20,220
ROCKY MOUNTAIN⁶	9,233	532	20,461	11,093
PACIFIC⁷	20,842	1,091	44,604	27,261
Grand total	173,057	52,357	1,002,986	191,117
Total previous week	182,685	49,564	908,310	204,655
Total same week, 1951	166,027	50,969	857,773	141,800

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mass. City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: 4 weeks ended January 26, 1952: Cattle, 75.8; calves, 66.0; hogs, 73.8; sheep and lambs, 81.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended March 14:

	Cattle	Calves	Hogs
Week ending March 14	2,297	562	17,370
Week previous	1,810	483	17,270
Corresponding week last year	1,072	330	13,515

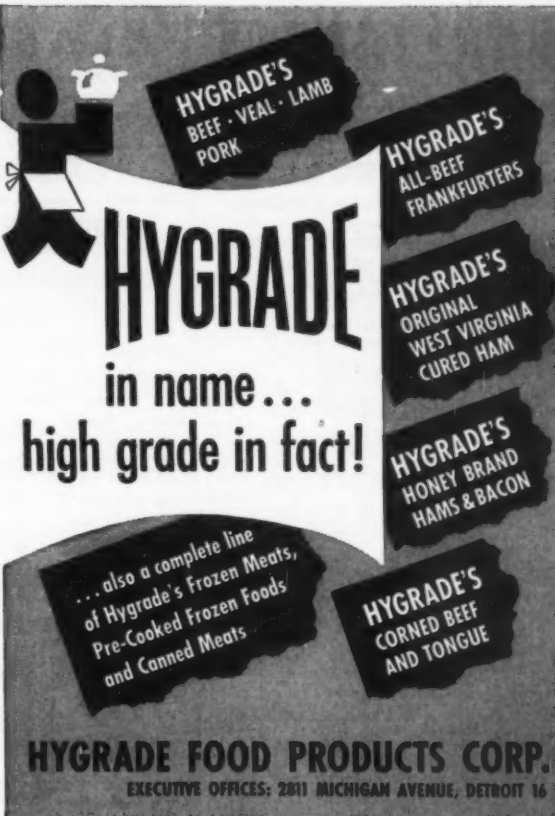
ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Adler Company, The.....	38
Advanced Engineering Corporation.....	6
Allbright-Nell Co., The.....	Third Cover
Aluminum Cooking Utensil Co.....	31
American Can Company.....	14
American Dry Milk Institute.....	32
American Manufacturing Company, Inc.....	45
American Mineral Spirits Company.....	51
Anderson, V. D., Company.....	53
Arkell Safety Bag Co.....	59
Aromix Corporation.....	39
Baltic Trading Company.....	63
Barliant and Company.....	33, 34, 35, 36, 63
Best & Donovan.....	47
Cainco, Inc.....	48
Celanese Corporation of America.....	9
Cincinnati Butchers' Supply Co., The.....	11
Cincinnati Cotton Products Co.....	37
Crucible Steel Company of America.....	64
Crystal Tube Corporation.....	50
Daniels Manufacturing Co.....	48
Dobackmun Co.....	25
Dupps Co., The.....	57
Fearn Foods, Inc.....	26
Felin, John J., & Co.....	61
First Spice Mixing Co., Inc.....	46
French Oil Mill Machinery Company, The.....	51
Frisk Sales Company.....	52
Girdler Corporation, The.....	29
Globe Company, The.....	16, 30
Goldsmith Pickle Company.....	22
Great Lakes Stamp & Mfg. Co.....	37
Griffith Laboratories, Inc., The.....	3
Ham Boiler Corporation.....	50
Heekin Can Co.....	49
Hunter Packing Company.....	61
Hygrade Food Products Corp.....	61
International Salt Company.....	43
Julian Engineering Co.....	39
Kadiem, Inc.....	12
Kahn's, E. Sons Co., The.....	38
Kennett-Murray Livestock Buying Service.....	56
Koch Supplies.....	50
Krey Packing Co.....	38
Levi, Berth., & Co.....	31
Marathon Corporation.....	5
Mayer, H. J., & Sons Co., Inc.....	30
McMurray, L. H., Inc.....	60
Midland Paint & Varnish Co.....	47
Milprint, Inc.....	41
Monarch Provision Co.....	38
Oakite Products, Inc.....	22
Omaha Packing Co.....	Fourth Cover
Peters Machinery Company.....	4
Plaudler Co.....	15
Pkle-Rite Co., Inc.....	63
Preservative Manufacturing Company.....	Front Cover
Pure Carbonic Co. A Division of Air Reduction Company, Incorporated.....	23
Rath Packing Co., The.....	60
Reynolds Electric Company.....	38
Sawyer, H. M., & Son Co., The.....	55
Smith, H. P., Paper Co.....	54
Smith, John E., Sons Company.....	Second Cover
Sparks, H. L., & Company.....	55
Standard Casing Co., Inc.....	47
Stange, Wm. J., Company.....	7, 8
Steelcote Manufacturing Co.....	10
Superior Packing Co.....	60
Svein-Pedersen Sales Corporation.....	52
Sylvania Division American Viscose Corporation.....	13
Tennessee Eastman Company.....	44
Vegetable Juices, Inc.....	48
Wisconsin Packing Company.....	56
Withington Company.....	30

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

FELIN'S
ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN

PACKERS - PORK - BEEF
John J. Felin & Co.
INCORPORATED
4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.



HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS



• WILLIAM G. JOYCE, Boston, Mass.
• F. C. ROGERS CO., Philadelphia, Pa.
• A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE
HUNTERIZED SMOKED AND CANNED HAM

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Write for Our Bulletins—Issued Regularly.

Sausage & Smokehouse Equipment

4305—MOLDS: (400) Ham Boiler Corp. stainless steel, 21-0 and 0-2-G.....	\$3.30
4305—SLICING MACHINE & CONVEYOR: U.S. Model 150-B—NEW—in original crate.....	850.00
4303—WEAVER ALUMINUM TUBS: (150) 100-1200 cap. reconditioned & cleaned.....	12.25
4295—SLICER: U.S. Heavy duty, 1 HP. motor, with shingling conveyor, 400 slices per minute.....	1750.00
4237—SKINNER: Shoulder & Pienie, Globe-Weber #2586, HP. motorized gear unit.....	850.00
4128—BACON SKINNING MACHINE: Rindmaster, New in 1949.....	1200.00
4210—SAUSAGE STICK WASHER: motor driven with motor, handles sticks up to 48" long.....	385.00
4084—MOLDS: Hoy #58, stainless steel.....	3.75
4340—SILENT CUTTER: Buffalo #25-B, set of knives, no motor.....	1450.00
4354—SILENT CUTTER: Buffalo #25-B, complete with 25 HP. motor, starter & motor base, 3 sets stainless knives, two sets new knives.....	850.00
3395—SILENT CUTTER: Comb. slicer & shredder, bowl 21" dia. 2 HP. motor.....	350.00
2948—SILENT CUTTER & GRINDER: Hobart, 2 HP.....	350.00
3979—MEAT GRINDER: Globe, heavy duty, 7 1/2 HP. motor, excellent condition.....	825.00
3389—MIXER: Hobart, upright type, 3 removable aluminum bowls, motor driven with agitator.....	325.00
4350—MIXER: Brecht 4002, 3 HP. motor.....	375.00
2995—MEAT MIXER: Mechanical "A" cap. tilting type, 3 HP. motor, reconditioned.....	650.00
4141—STUFFER: 4002 cap. with stuffing cocks and piping.....	375.00
3774—FILLER: Rockford, model "A", 225.00	
3774—COOKER: Boss, 539 silent chain drive, 15 HP. casts heads, 402 internal pressure.....	3450.00
215—TRUCKS, SMOKESTICKS: (80) 42" sticks, 4 stations, iron wheels and swivels.....	50.00

Rendering

4540—BLOW TANK: Dupps 40002, with fittings for 2 cookers, good condition.....	\$775.00
3945—COOKER: Boss 4X8, 40 HP. motor, new lining and blades.....	1695.00
4110—BLOOD DRYER: Boss #200, airtight, 48" dia., with 7 1/2 HP. motor.....	675.00
4172—LARD PRESS: Boss #204 Jr. Hydraulic with fittings & valves. Perfect cond. Bids requested.....	
3797—HYDRAULIC PRESS: Anco #214, 300 ton, with 20"x36" curb, one set of solid plates, heavy hydraulic piping & fittings.....	3750.00
4142—EXPPELLERS: (2)—i Anderson #1, steam heated feed hopper & 30 HP. motor.....	1250.00
i—Red Lion, complete with 30 HP. motor, steam heated feed, V-belt drive, used less than 50 hours.....	6250.00

Miscellaneous

4177—HOG DEHAIRER: Boss 10-X, complete with motor, with 10-4 point stars, and "S" rollers.....	\$700.00
4590—HOG CASING CLEANING MACHINE: Boss #158, 15" drum, 2 HP. motor. Bids requested.....	
4288—TRIPLE SCALDER: Anco #42, 36" cyl., 1 1/2" perforations with motor.....	400.00
4235—CASING FLUSHER: Stainless steel table top, motor driven rolls.....	200.00
4105—SAW: Best & Donovan Carcass splitting, 27" blade.....	525.00
4338—SCRIBE SAW: Best & Donovan, motor driven with motor.....	225.00

ATTENTION — LIQUIDATION!

SEE OUR LARGE FOUR PAGE AD, THIS ISSUE, PAGES 33, 34, 35, 36, GIVING DATES AND PARTICULARS FORMER CUDAHY PACKING COMPANY, KANSAS CITY PLANT SALE.

DISPLAY ROOMS AND OFFICES
1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.

CLiffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-
dress or box numbers as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

KEWANEE FIREBOX BOILERS

2500 2-pass, 262-327 HP. 100% WP ASME. With asbestos cover, all trim and stokers. Priced at 25% of cost. Presently being used; see in operation. Perfect condition. For St. Louis shipment April 1-10.

CONTACT US AND SAVE ON NEW BOILERS.
LET US HAVE YOUR REQUIREMENTS ON USED UNITS.

United Steel Products Co.

1534 Texas St. - Phone 35-2855 - Memphis, Tenn.

BOILERS

2500 Kewanee 2-Pass Firebox, ASME, 262-310 HP, 100%. Perfect Condition, with stoker, asbestos cover, fittings, water level control. See in operation until March 28. Inspection guaranteed. \$4200 f.o.b. St. Louis.

OTHER SIZES IN STOCK

ADVISE REQUIREMENTS

300-600 HP Water Tube Boilers for coal, oil, or gas firing. Save over 50%. Write for complete data.

UNITED STEEL PRODUCTS COMPANY

1534 Texas St., PO Box 4111, Memphis, Tenn.
Phone 35-2855

14—Anderson Expellers, all sizes.
1—Boss 500 ton Curb Press and Pump.
1—Mech. Mfg. Co. 6' x 10' Cooker-Melter.
4—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport #3A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
We also have a large stock of S/S. Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0000 New York 38, N.Y.

LIQUIDATION

Wonderful business opportunity for one who desires immediate possession of small, modern sausage kitchen equipment, 25 HP. Boiler automatic steammaster, linker machine, 100 lb. stuffer and cutter, 200 lb. mixer, Hoy hum press, Hoy molds, etc. All equipment only slightly used. WRITE

P. O. Box 26 MAYO ANGERSTEIN VICTORIA, Texas.

S A L E

1 U.S. Bacon Slicer—Model No. 3.....\$1200.00
1 U.S. Bacon Slicer—Model No. 3.....1600.00

CAN BE INSPECTED IN PHILADELPHIA, OFFERED AS IS, WHERE IS, SUBJECT TO PRIOR SALE.

R. D. MOORE

AMERICAN STORES COMPANY

424 N. 19th Street Philadelphia 30, Penna.

NEW — NEVER USED

1—No. B Murray vacuum dryer.
1—New #3 and #5 Murray wet rendering tanks.
1—15 H.P. 3 ph. G.E. electric motor, like new.
1—1947 Chevrolet truck with 12 ft. frozen food body electric refrigeration, 8" insulation on floor and ceiling, 6" on sides.

PONTIUS MEATS

14 E. Pine Street Phone 271 Selingsgrove, Pa.

★ ANDERSON EXPELLERS ★

All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

PLANTS FOR SALE

FOR SALE—POTATO CHIP, POPCORN & NUT MANUFACTURING & PROCESSING PLANT. 13 yr.-old field leading firm grossed \$405,000 last yr. Over \$300,000 three preceding yrs. Pa. plant with national operation. Extensive promotional program. Has many novelty "snack" items. Real estate & equip. valued at \$312,000 alone. Full price including real estate, equip. & \$35,000 invty. is \$295,000.

FOR SALE—CELERY BUSINESS. \$100,000 rty. gross is fractional potential of 70-yr.-old business in large Pa. community. Netted \$11,000 last yr. A & P stores, American stores & Acme markets incl. in 150 list of reg. customers. Sale incl. 2 1/2-acre plot, 3-story concrete plant with freezing & cold storage rms., 10-rm. house & 3-car garage. Fully equipped. \$250,000 value priced at \$115,000.

FOR SALE—PACKING HOUSE. Est. 26 yrs. in rich Pa. agricultural area. Has grossed \$250,000. Makes all types of sausages & bolognas, cured meats, smoked hams & other meats. Netted \$10,000 last yr. Potential much larger. Sale incl. large tract of land, 7 bldgs. equipment, invty. & good will. Priced for immediate sale at \$85,000.

CHAS. FORD & ASSOC., INC.

10 N. Clark Chicago, Ill.

CHICAGO—IMMEDIATE POSSESSION

approx. 2 miles from Stockyards
14,400 sq. ft. clean 1-story & basement reinforced concrete building (expandable to 21,000 sq. ft.). Interior tile walls & floors, 3 coolers total 5,000 sq. ft. Quick freeze 500 sq. ft. rails. Entire 1st floor cooled for processing operations. Trolleys & floor scales. Misc. cattle breaking equipment & supplies available. Elec. elevator, steam heat, suitable any business requiring refrigeration & sausage mfg. Write, wire or phone for descriptive circular. Govt. inspection obtainable. \$115,000. terms to suit right buyer.

ALRIK CO. Phone BRiargate 4-2690
1607 Howard St. Chicago 28, Ill.

PACKING HOUSE FOR SALE

In heart of the grass cattle country. Reinforced concrete and brick construction. Ample room for expansion. Coolers built to government specifications. Situated on railroad. Stock pens connected to public stockyards. Sale price \$125,000.00.

FS-109, THE NATIONAL PROVISIONER
15 West Huron Street Chicago 10, Illinois

FOR SALE or RENT: Well equipped, including rolling stock, small packing plant in the coastal Carolinas. Approximate investment \$150,000. Would lease to a responsible party. Reason for sale is owner must have rest. More complete details furnished if interested. FS-132, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SMALL, MODERN, fully equipped packing plant in central Wisconsin. Wholesale, retail, custom slaughtering and processing. Sacrifice for immediate sale. FS-131, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MODERN PLANT processing beef, pork, chickens, canning. Fastest growing cattle section of the U.S. Write Box 277, Greensboro, Alabama.

PLANT FOR RENT

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE CONSULTANT
Up-to-date, with 40 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, rosettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south east and west to small or large plants. Best references on hand.
W-122, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

MANAGER: Wishes to locate in south, west, or midwest. Large and small plant experience for 25 years. Thoroughly experienced in pork and beef operations, processing, manufacturing, personnel, sales, costs and yields. W-114, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER-MASTER MECHANIC
Graduate engineer with 20 years' experience on the job, in design, construction, installations. Master mechanic, boiler, engine, refrigeration, electrical systems, planning, preventative maintenance. W-124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Desires position with packing firm. Capable of taking complete charge. Will consider replies from Canada as well. W-125, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SALESMAN: Los Angeles and coast area. Following: Chain, larger retail and jobbers. Will represent packer wanting to open territory. Canned meats—provisions—pork—sausage items. References. W-135, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HOG and BEEF CASING man wants position as foreman or working foreman. Willing to go anywhere. W-136, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOREMAN or SUPERINTENDENT: Specializing in edible and inedible rendering, animal and poultry feed. Lard refining. Years of experience. W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: Packinghouse, slaughter beef—veal—lamb. 20 years' experience. Capable of running plant. W-138, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

FLORIDA SALESMAN

Pennsylvania Packer has an opening for an experienced salesman to sell a complete line of Smoked Meats—Processed Meats—Canned Meats—on a straight commission basis. Territory entire State of Florida. Must have background of selling Chain Buyers—Large Wholesale Distributors—Large Markets—Wagon Jobbers. *Nucleus of paying proposition already established. Give age, experience in detail, earnings necessary to maintain present status. All replies held in strict confidence. Mail replies to Box W-127, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN CALLING ON THE PACKING AND PROVISION TRADE
If you are selling spices, casings, etc., we have a product which is used extensively by the packing and provision industry and can be sold in conjunction with your present line. Most territories open. Excellent opportunity to increase your earnings. Only experienced men with following apply. State territory in which you are interested. W-139, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: To call on small slaughterers and locker plants with full line of machinery and supplies. Write the C. Schmidt Company, 1712 John Street, Cincinnati 14, Ohio.

SAUSAGE MAKER wanted. Must have knowledge of full line quality sausage, costs and yields. Apply or write with full information of background to WORKING PACKING CO., Benwood, W. Va.

SKINNER for rendering plant, experienced. Good wages. Write for interview MADISON RENDERING & TALLOW Co., Madison, Wisconsin.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

ANDERSON EXPELLER wanted for crackling either Duo or Superduo. W-107, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

WANTED: 14 foot insulated box—with or without chassis. GREENLEE PACKING CO., West 12th St., Sioux Falls, S.D.

BUSINESS OPPORTUNITIES

CATTLE SWITCHES WANTED

Please write or call

KAISER-REISMANN CORP.
230 Java Street Brooklyn 22, N. Y.
Phone: Evergreen 9-5053

We are soliciting inquiries for BRISKETS AND NAVEL ENDS of all grades and any quantity. W-130, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CELLOPHANE BAGS & ROLLS
Printed or plain. Fast delivery. Best prices.
PENINSULAR PACKAGE PRODUCTS, INC.
3745 N. W. 50th St. Miami, Florida

TANKAGE

We buy dry and wet rendered tankage, dried underground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.
116 Portland Avenue Minneapolis, Minn.

BROKERAGE SERVICES OFFERED
A Live Wire Wholesale Meat Distributor with an established business of long standing, catering to meat Markets, Hotels and Restaurants wishes to contact good reliable Packer with quality products to expand our volume of business.
W-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

UNUSUAL OPPORTUNITY—Provision distributor in Eastern Pennsylvania for 30 years must retire because of health. Fire proof warehouse including 400 cu. ft. refrigerating space, sausage kitchen and smoke-house, national franchise, and good-will for sale, with or without trucks and inventory. Volume in excess of \$200,000.00 annually. Opportunity for expansion. Box No. F8-139, THE NATIONAL PROVISIONER INC., 18 East 41st St., New York 17, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

**Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer**

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

PIKLE-RITE

**Improves
Your Appetite!**



Improve the flavor, appeal and demand for your pickle pimento meat loaves and other specialties with easy-to-use

**PIKLE-RITE SWEET PICKLE CHUNKS
and PICKLE-RITE SWEET DICED PICKLES**

Samples and Quotations on Request!

PIKLE-RITE COMPANY INC.

Growers - Salters - Manufacturers
2965 Milwaukee Avenue • Chicago 18, Illinois
Phones: Main Office—BEImont 5-8300,
Chicago, Illinois
Factory—Pulaski, Wis., Pulaski Ill
BROKERS WANTED

...best sellers!

"DANISH CROWN"
imported cooked hams
NO TRIM • NO BONE • NO WASTE

These 9 to 11 pounders have that distinctive Danish flavor your patrons will remember!



THE HAMS that increase per-pound-serving profits!

ALSO 2 LB. HOLLAND HAMS
famous GREEN TREE Label

For full information, write
BALTIC TRADING COMPANY, Ltd.
165 Chambers Street, New York 7
Digby 9-4309

Representatives wanted for territories now open.
Write for full information.



STRETCH OUT YOUR STAINLESS, TOO

There are ways to stretch out your supply of stainless.

For example, you may be using a grade or finish of stainless that is in extreme demand when another similar one, not as tight, could do the job adequately.

Our metallurgical staff and stainless fabricating specialists are ready to help you look into this matter and to advise you on more readily-available types of stainless that will do a satisfactory job. Feel free to call on us for this specialized help.

CRUCIBLE

first name in special purpose steels

52 years of *Fine* steelmaking

STAINLESS STEEL

CRUCIBLE STEEL COMPANY OF AMERICA, GENERAL SALES OFFICES, OLIVER BUILDING, PITTSBURGH, PA.
 REZISTAL STAINLESS • REX HIGH SPEED • TOOL • ALLOY • MACHINERY • SPECIAL PULP & PAPER STEELS

So much depends
on good **TROLLEYS!**

and...



**TROLLEYS
ARE MADE TO
LAST LONGER...!**

**PERFECT
BALANCE!**

**HIGHEST
GRADE
MATERIAL!**

**RIGID
INSPECTION!**

ANCO Trolleys the accepted standard in hundreds of packinghouses today. Only first grade materials are ever used in ANCO Trolleys. Particular attention is paid to the design of the sheave wheels, which are perfectly round, carefully drilled, and grooved in a way which makes it impossible for them to climb curves or switches.

They are made of the best grade of grey iron obtainable, cast so smooth that it is unnecessary to machine or in any way destroy the original hard casting surface of the tread. It is this that insures life to the wheels.

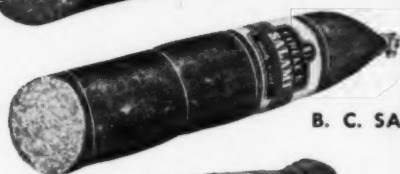
WRITE FOR CATALOG

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

MORE THAN 25 VARIETIES OF CIRCLE-U DRY SAUSAGE



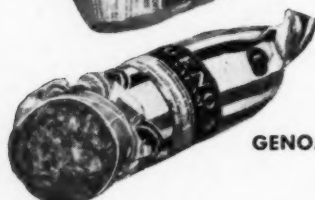
THURINGER



B. C. SALAMI



PROSCIUTTO



GENOA



CAPOCOLLO



B. C. CERVELAT



PEPERONI

✓ ASSURE YOU OF A KIND
TO MEET EVERY TASTE AND
NEED OF YOUR CUSTOMERS!

✓ ASSURE YOU OF MORE
SALES PER CALL . . . MORE
PROFIT PER SALE!

Consumer tastes in dry sausage vary widely. You appeal to all of them . . . to every market . . . when you offer Circle-U's wide variety to your customers.

The top name and top quality of

Circle-U assure you and your customers of a continuing profitable business. Let this fast growing line go to work for you. Sell Circle-U Dry Sausage along with your regular sausage line.

It will pay you to get acquainted with Circle-U.

Ask our representative to call today!



Circle-U Dry Sausage

OMAHA PACKING COMPANY

P. O. Box #214, St. Louis, Mo. • South St. Joseph, Mo.



MURINGER

SALAMI

OTTO

KIND
E AND
MERS

MORE
MORE